Our Favorite Recipes

Saint Cecilia Catholic Church

Ames, Iowa

Favorite Recipes

Saint Cecilia Catholic Church
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Saint Cecilia Mission
We are called one by one
and as a community
to become part of the
living presence of Jesus Christ.
We are united with the Father
and strengthened and enlivened
by the Holy Spirit.
We are committed daily
to love and serve others
as Jesus did.

Our Standard Abbreviations

tsp.	-	teaspoon	**sm.**	-	small
T.	-	tablespoon	**med.**	-	medium
c.	-	cup	**lg.**	-	large
oz.	-	ounce or ounces	**pt.**	-	pint
lb.	-	pound or pounds	**qt.**	-	quart
sq.	-	square	**doz.**	-	dozen
ctn.	-	carton or container	**bu.**	-	bushel
pkg.	-	package(s)	**env.**	-	envelope(s)
btl.	-	bottle(s)	**pkt.**	-	packet(s)
liter	-	liter	**mg**	-	milligram(s)
approx.	-	approximately	**gm**	-	gram(s)
temp.	-	temperature	**gal.**	-	gallon(s)

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Dedication

We dedicate this book to our parish families. In our homes today, our lives are centered around our families. With this thought in mind, we have collected and compiled these recipes. Some are treasured keepsakes in memory of family and friends. Some, we hope, will become your family favorites.

This cookbook reflects our love for good cooking, fine company and time spent around the family table. We know you will enjoy the many great recipes found inside this book.

The Cookbook Committee
Tina Hansen - Chairperson
Bea Gibbons - Assistant Chairperson
Margaret Elbert-Benson - Assistant Chairperson

We appreciate all the hard work and support from those who helped bring this book to completion.

Parish History

For 100 years, the members of the Saint Cecilia Catholic community have met in Ames to worship God and celebrate our faith. As we begin a new millennium, it is good to remember our humble beginnings.

1899 - Fr. Henry Eckart was commissioned by the Archbishop of Dubuque to establish a church in Ames as a mission church of Saints Peter and Paul Catholic Church of Gilbert.

1899 - He oversaw the purchase of Lincoln Way lots. The ten families and dozen Iowa State College students in the parish helped bring the building materials for the church. They met for Mass at the William Kinkade home and in Read's Hall at 114 South 5th Street in downtown Ames until the white frame Church of the Good Shepherd was built at Boone (now Lincoln Way) and Elm Streets and dedicated.

1901 - The 34x36 foot church held approximately 60 parishioners and was heated by a wood burning cast iron stove.

1905 - After the sale of the frame church to the Bethesda Lutheran congregation, a brick church was built with the cornerstone laid in 1905. This second church was 40x70 feet, seated 240 on the main floor, and was renamed Saint Cecilia Catholic Church in 1906.

1914 - Saint Cecilia and Saints Peter and Paul parishes separated and an addition to the church was built.

1925 - Saint Cecilia School, the first Catholic school in the county, was completed under the direction of Fr. Joseph Campbell and staffed by the Sisters of Mercy.

1960 - An addition was completed to accommodate the growth of the parish.

1972 - With a growing congregation, a third church was constructed at 30th Street and Hoover Avenue and dedicated.

1973 - The rectory and administration center were built.

1977 - Saint Cecilia Parish was placed under the care of the Conventional Franciscan Province of Our Lady of Consolation and our "black friars" arrived.

1986 - Building continued with the groundbreaking for the social center in 1986.

1995 - A new Education Center, built at the Hoover site, marked the end of 23 years of divided parish facilities.

2005 - New church narthex begun with enlarged church to follow.

History of Saint Cecilia School

St. Cecilia School first opened its doors on September 7, 1925, when an estimated forty-five students entered first through seventh grades. The longtime pastor (1917-1940) of St. Cecilia Church, Father Joseph Campbell, overcame adversity to supervise the construction of the first and only Catholic school in Story County, which was built on the parish campus at 122 Oak Street at an initial cost of $30,000. The original building consisted of six classrooms and a small gymnasium. The school was remodeled and expanded in 1960, during the pastorate of Father John Ryan, to add four additional classrooms, an audio-visual room, a teachers' lounge, a large gymnasium and school lunch facilities at a cost of $285,000. A hot lunch program was inaugurated in 1961.

Sister Mary Leonard Burke, RSM, served as the first principal. Two other Sisters of Mercy from Cedar Rapids assisted her during the first year of the school. Sister Mary Florence Kobbe taught third, fourth and fifth grades, and Sister Mary Virginia Patrick taught the first and second grades and music. After one year the eighth grade was added with Sister Mary Muriel Sullivan as teacher. In 1927, Sister Mary Gabriel Mahoney came to St. Cecilia as full-time music instructor. At the end of the third year, the first enrollment had more than doubled.

Miss Theresa DeMeulenare came in 1941 and taught the third and fourth grades until 1945, when she left to enter the Maryknoll Sisters. Since 1947, St. Cecilia School has had lay teachers on its faculty. Eventually, ninety-five Sisters of Mercy would serve St. Cecilia School for a total of 295 years of service, culminating with the departure of Sister Marilyn Whitty as principal in 1991, the last Sister of Mercy at the school.

A language program under the direction of Dr. Cecil D. McVicker, head of the Modern Language Department of Iowa State University, began in 1959. Students in eighth grade were taught French, while students in grades six and seven studied Spanish. The Great Books Program was initiated in grades seven and eight in 1961. Registered nurses of the parish were in charge of nursing services for the students of St. Cecilia School.

The school enrollment peaked in 1964 with 315 students in kindergarten through eighth grade. In 1965, six Sisters and three lay teachers instructed the 297 students attending the school. Eventually the kindergarten program was dropped due to space limitations, but shortly after the seventh and eighth grade classes were

dropped in 1970-71, the kindergarten program was reinstated in 1974. Enrollment was stable from 1995-2000 with an average of 181 students in grades kindergarten through sixth.

In 1972, St. Cecilia Church was demolished at the downtown campus and a new church was built at 2900 Hoover Avenue in north central ames. After more than twenty years of having a split campus, plans were drawn to build a new education center on the grounds adjacent to the church on Hoover Avenue. During the pastorate of Father Dismas Veeneman, OFM Conventual, the plans progressed, leading to a new education center with nine classrooms, a gymnasium, a kitchen, a library/media center, offices for the administration of the school and religious education programs, and a seventy seat chapel. The new building was completed in 1995 and was connected to the church and social hall by a hallway to the parish offices and rectory. The former school building was sold to the Iowa Department of Transportation for renovation into offices.

The dedication of the new education center took place on August 27, 1995, by Archbishop Daniel Kucera, OSB. The principal of the school during the building and moving process was Mrs. Loretta Tracy. The pastor at the time of the dedication was Father Edmund Goldbach, OFM Conventual, with Father Terry Rassmussen, OFM Conventual, succeeding him as pastor in 1996. Richard Leimbach became the third lay principal of the school in 1998, Joanne Lyons in the fall of 2000, and Duane Siepker following in the fall of 2003.

The 1999-2000 school year represented the seventy-fifth year of Catholic education for the children of Ames as St. Cecilia School continued to provide a multi-faceted educational experience for its students. The curriculum included the basics as well as computer classes, Spanish, enrichment classes, orchestra and band instruction, Title I services, a school counselor, and teacher aides in the lower elementary grades.

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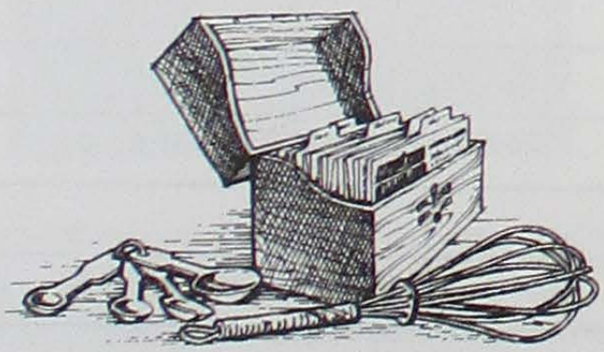


FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number

Appetizers, Snacks & Beverages

St. Cecilia - Our Patron Saint

St. Cecilia is one of the most famous Roman martyrs of the early Church as well as one of the patrons of music. According to legend, Cecilia was a Christian of high rank betrothed to a Roman named Valerian. Through her influence, Valerian was converted. He was martyred along with his brother. Cecilia's martyrdom followed.

Since the time of the Renaissance, Saint Cecilia has usually been portrayed with a viola or a small organ. As one biographer put it, "Like any good Christian, Cecilia sang in her heart and sometimes with her voice. She has become a symbol of the Church's conviction that good music is an integral part of the liturgy, of greater value to the Church than any other art."

Prayers

Sign of the Cross
In the name of the Father, and of the Son, and of the Holy Spirit, Amen

Our Father
Our Father, who art in heaven, hallowed be Thy name; Thy kingdom come, Thy will be done on earth as it is in heaven. Give us this day our daily bread; and forgive us our trespasses as we forgive those who trespass against us; and lead us not into temptation but deliver us from evil. Amen

Hail Mary
Hail Mary, full of grace! The Lord is with you. Blessed are you among women and blessed is the fruit of your womb, Jesus. Holy Mary, mother of God, pray for us sinners now and at the hour of our death. Amen

Glory Be
Glory be to the Father, and to the Son, and to the Holy Spirit. As it was in the beginning is now and ever shall be, world without end. Amen

The Apostles' Creed
I believe in God, the Father almighty, creator of heaven and earth. I believe in Jesus Christ, His only Son, our Lord. He was conceived by the power of the Holy Spirit, and born of the Virgin Mary. He suffered under Pontius Pilate, was crucified, died, and was buried. He descended to the dead. On the third day He rose again. He ascended into heaven, and is seated at the right hand of the Father. He will come again to judge the living and the dead. I believe in the Holy Spirit, the holy Catholic Church, the communion of saints, the forgiveness of sins, the resurrection of the body, and the life everlasting. Amen.

Appetizers, Snacks & Beverages

Appetizers

Honey-Lime Dip for Fruit

Delicious at the beginning or end of a meal, this refreshing dip can be made with lemon or lime. Choose a colorful variety of fruit (strawberries, grapes, pineapple wedges, apples, mangos, papaya, pears, peaches, melon, sections of orange, or other seasonal fresh fruit. Arrange the fruit on a large platter with the dip in the center and let guests help themselves.

1 c. low-fat yogurt
Grated peel of 1 lime
1 T. lime juice
3 T. liquid honey

Combine 4 ingredients and mix well; cover and refrigerate overnight (mixture will thicken upon standing). Yield: 6 servings.

Nutritional Information Per 1-tablepoon serving: 16 calories, (64 per 1/4 cup), 0.2 gm fat (0.8 per 1/4 cup), good in fiber (including 3/4 cup fresh fruit, varies by type of fruit), excellent in vitamins A and C (varies by type of fruit).

Judy McDaniel's Dill Dip

Kathy Laczniak

1 c. sour cream
1 c. Miracle Whip
1 (8 oz.) pkg. cream cheese
2 T. minced onion
1 T. Lawry's seasoned salt
1 T. dill weed

Blend all together and chill.
Serve with raw vegetables (carrot, celery, cauliflower, kohlrabi, etc.)

Dill Dip

Lynnette Witt

1 c. sour cream
1 c. Miracle Whip
1 1/2 T. parsley flakes
2 T. dill weed
3 to 4 tsp. onion flakes
1 tsp. Accent

Mix together and chill for several hours before serving.
Good with raw vegetables.

Dill Dip

Jean Meek

1 c. mayonnaise
1 c. sour cream
3 tsp. dill weed
3 tsp. parsley flakes
3 tsp. dried minced onion
1 1/2 tsp. seasoning salt

Mix together.
Eat with vegetables or crackers.

Reuben Dip

Corrine Breitsprecker

8 oz. cream cheese
1 (8 oz.) ctn. sour cream
1 c. Miracle Whip
6 T. thousand island dressing
1 (6 to 8 oz.) pkg. corned beef, cut into sm. pieces
2 dill pickles, chopped (or dill relish)
1 lg. can sauerkraut, drained
Seasoning salt, to taste

Beat first 4 ingredients together and then add corned beef, pickles, sauerkraut and seasoning. Refrigerate, then serve with rye crackers.

Dried Beef Dip

Kristen Withrow

1 pkg. cream cheese
8 oz. sour cream
1 pkg. dried beef
1/2 green pepper
1/3 to 1/2 onion
Dash of salt
Dash of garlic salt

Cut up dried beef, green pepper and onion. Mix everything together and chill.

Dried Beef Dip

Lynnette Witt

8 oz. cream cheese, softened
1/4 c. Miracle Whip
2 tsp. grated onion
2 tsp. lemon juice
1 pkg. dried beef, chopped or shredded

Mix together; chill. Serve with crackers.

Maytag Blue Cheese and Kalamata Olive Spread

Judy Trumpy

1 (8 oz.) pkg. cream cheese
1/4 c. chopped green onions
4 oz. blue cheese
Cayenne pepper, to taste
1/2 c. Kalamata olives, pitted
Sour cream (opt., for a more spreadable texture, use 2 to 3 T.)

In food processor, mix cream cheese, the green onions and blue cheese. "Pulse" with a few pinches of cayenne pepper. Add the olives so they get chopped, but not puréed. Taste for seasoning, thin with sour cream to make it more of a dip consistency.

Serve with crackers or vegetables.

Cheesy Corn Spread

Margaret Elbert-Benson

3 c. shredded sharp Cheddar cheese
1/2 c. sour cream
1/2 c. mayonnaise
1/4 c. finely-chopped onion
1 (12 oz.) can Green Giant Mexi-corn with sweet peppers

Bring cheese to room temperature. In large bowl, use mixer to chop cheese into smaller bits. Mix in other ingredients, except corn, until well blended. Stir in corn. Chill. Serve on Ritz or your favorite crackers. Yield: 3 1/2 cups.

The Bee Cheese

Georgia Binkley

10 oz. sharp cheese, grated
10 oz. butter, softened
2 T. sherry
1 T. horseradish
1/2 tsp. garlic salt

Blend all ingredients well and pack in a glass dish or crock. Serve with crackers.

This is better if it is made several days before serving.

Healthy Heart Bean Dip

Sue Scoles

1 can black beans, drained
1 can kidney beans, drained
1 can chili beans with green chilies
1 can diced tomatoes with garlic
1 can southwestern corn, drained
1 sm. can crushed pineapple, drained
Fresh cilantro (opt.)
1 can chopped green chilies (opt.)
1/4 c. chopped green onions
1/2 c. salsa

Mix together. Refrigerate 1 hour. Serve with chips. Yield: very large batch.

Taco Dip

Constance Stearns

1 can refried beans
1 can Frito-Lay bean dip

Mix together.

Mix:

1 c. sour cream
1/2 c. mayonnaise
1 pkg. taco seasoning

1 or 2 ctn. avocado dip
Lettuce, cut in sm. pieces
Green onions, chopped
Chopped tomato
Black olives, sliced (opt.)
1 or 2 c. shredded Cheddar cheese

On large platter, layer in order given.

Make ahead. Best if refrigerated overnight.

Serve with tortilla chips.

Five-Layer Dip

Pat Rood

1 (8 oz.) pkg. cream cheese, regular or light, softened
1/2 c. sour cream, regular or light
6 to 8 oz. salsa
8 to 12 oz. Cheddar cheese, grated
2 med. green peppers, cored & finely chopped
2 lg. tomatoes, cored, seeded & chopped
14 oz. tortilla chips

In medium bowl, beat together cream cheese and sour cream until smooth. Evenly spread mixture in large shallow serving dish to a thickness of 1/2-inch. Spread salsa over cream cheese layer and sprinkle grated cheese over salsa layer. Sprinkle green peppers over cheese layer. Cover and chill. Just before serving, top with chopped tomatoes and serve with tortilla chips.

Chocolate Chip Cheese Ball

Gabrielle Hansen,
Michelle Thilges

8 oz. cream cheese, softened
1/2 c. butter (don't use oleo), softened
1/4 tsp. vanilla
3/4 c. powdered sugar
2 T. brown sugar
3/4 c. mini chocolate chips
Pecans, finely chopped

In mixing bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually add sugars; beat just until combined. Stir in chocolate chips. Cover and refrigerate for 2 hours. Place cream cheese mixture on a large piece of plastic wrap; shape into a ball. Refrigerate for 1 hour. Just before serving, roll cheese ball in pecans. Serve with graham crackers.

I like to use chocolate graham crackers or the chocolate graham sticks.

Dried Beef Cheese Ball

Linda Solberg

1 (8 oz.) cream cheese block, softened
1 pkg. dried beef, cut up into bite-size pieces
Pinch of garlic salt
1/2 c. chopped green olives
1 T. mayonnaise
2 T. milk
1 T. minced onion

Mix all ingredients; shape into a ball and place on dish. Cut more green olives in half or thirds; place all around outside of cheese ball. Chill.

Party Cheese Ball

Darlene Bovee

2 (8 oz.) pkg. cream cheese
2 c. shredded sharp Cheddar cheese

Mix until well blended.

1 T. chopped pimento
1 T. chopped green onion
1 T. chopped green pepper
2 T. Worcestershire sauce
1 tsp. lemon juice

Add and mix well. Chill. Shape into ball and roll in chopped nuts.

Western Cheese Ball

Tina Hansen

1 lb. Velveeta cheese, shredded or cubed, room temp.
1/2 lb. shredded Swiss cheese
8 oz. cream cheese, room temp.
1/2 c. real mayonnaise
1/4 c. Western dressing
2 pkg. chipped beef, chopped fine
Chopped nutmeats (I prefer pecans)

Mix above ingredients. Divide mixture into halves or fourths. Roll in nuts; chill.

Individual cheese balls may be frozen. They thaw perfectly fine.

Mom and Dad's Cheese Ball

Lynn Franco

1/2 lb. Velveeta cheese, softened
1/2 lb. Cheddar cheese, softened
2 (8 oz.) pkg. cream cheese, softened
1 glass Roka bleu cheese spread, room temp.
1/2 tsp. Worcestershire sauce
1/2 tsp. garlic salt
3 T. finely-chopped onion

Blend well. Form into ball. Roll in chopped pecans.

Cheese Ball

Kay Aitchison

8 oz. blue cheese, crumbled
1 lb. cream cheese, softened
8 oz. Kraft Old English cheese, melted or grated
1 med. onion, grated

Rub bowl with garlic (or add a little garlic powder). Mix ingredients thoroughly. Make into 1 large or 2 small balls. Roll in chopped nuts or parsley. Wrap in foil or plastic wrap and refrigerate.

Pumpkin Cheese Ball

Sue Sprong

1 (8 oz.) pkg. cream cheese
1/2 c. canned pumpkin
1 (8 oz.) can crushed pineapple, well drained
2 c. (8 oz.) shredded sharp Cheddar cheese
1 (2 1/2 oz.) pkg. dried beef, finely chopped
1 T. finely-chopped onion

In mixing bowl, beat cheese, pumpkin and pineapple. Stir in Cheddar cheese, beef and onion. Shape into ball; place on serving platter. Put indentations around to resemble a pumpkin with your fingers. Use celery leaves or parsley for the stem.

Serve with crackers and fresh vegetables.

Creamy Crab Dip

Tina Hansen

8 oz. cream cheese, softened
1 (6 oz.) can crabmeat
2 T. grated onion
1 T. milk
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. Worcestershire sauce
Paprika

Preheat oven to 375°. In medium bowl, combine cream cheese, crabmeat, onion, milk, salt, pepper and Worcestershire sauce; blend well. Place mixture in an ovenproof serving dish and sprinkle with paprika. Bake until heated through, about 15 minutes.

I usually serve this in a bread bowl, with a variety of bread pieces and crackers.

Warm Cheese Spread Appetizer

Carla Schaefer

2 (8 oz.) pkg. cream cheese, softened
1 1/2 c. grated Parmesan cheese
1/2 c. mayonnaise
1/2 med. onion, chopped very fine

Combine all ingredients in mixing bowl and place in small glass or pottery baking dish. Bake at 350° until lightly browned on top. May take 40 to 45 minutes to bake. Serve with Town House or Ritz crackers.

Note: This can be made ahead, refrigerated, and baked the next day.

Low-Fat Baked Spinach Dip

Karen Cruise

1 c. light cream cheese
1 c. fat-free sour cream
1 egg
1/2 tsp. garlic powder
1/2 c. green onion, chopped
1/2 c. grated Parmesan cheese
2 c. frozen chopped spinach, thawed & drained (I use 10 oz. box)

Preheat oven to 350°. Spray small rectangular pan with nonstick spray. Soften cream cheese in a mixing bowl; cream with mixer. Add sour cream and egg; mix until smooth. Add garlic powder, green onion and Parmesan cheese; mix. Fold in spinach. Bake 20 to 30 minutes, until center is firm.

Gala Pecan Spread Appetizer

Pat Rood

1 (8 oz.) pkg. cream cheese
2 T. milk
2 1/2 oz. dried beef, chopped
1/4 c. chopped green pepper
2 T. dried onion flakes
1/2 tsp. garlic salt
1/4 tsp. pepper
1/2 c. sour cream
1/2 c. chopped pecans
1/4 tsp. salt
2 T. margarine

Heat and crisp pecans in melted margarine. Add salt. Combine cream cheese and milk; stir in dried beef, peppers, onions and seasonings; mix well. Fold in sour cream and spoon mixture into an 8-inch pie pan. Sprinkle crisped pecans over cream cheese mixture. Bake at 350° for 20 minutes.

Serve hot with crackers.

Artichoke Dip

Deanne Stuart

1 (14 oz.) can artichoke hearts plain, drained, cut up
1 c. mayonnaise
1 c. shredded Parmesan cheese
1 1/2 c. (8 oz.) shredded Mozzarella cheese
1 tsp. garlic powder

Mix above ingredients together. Spread in shallow baking pan. Bake for 30 minutes at 350°. Serve with crackers.

Hot Artichoke Spread

Kris Gross

1 (14 oz.) can artichoke hearts, drained & finely chopped
1 (8 oz.) pkg. cream cheese, softened
1 garlic clove, minced
1/3 c. mayonnaise
2/3 c. Parmesan cheese, grated

Combine all ingredients in a bowl; mix well. Place in lightly-greased casserole dish and bake 20 minutes at 350°.

Serve warm with crackers, tortilla chips or crisp toast pieces.

Bread Bowl Dip

Kathy Ramirez

8 oz. cream cheese
16 oz. sour cream
1 T. Worcestershire sauce
4 1/2 oz. chopped green chilies
1 pkg. dried beef, chopped
2 c. shredded Cheddar cheese
1 bunch green onions, chopped
Round loaf sourdough bread

Cut the middle of the round loaf of bread out to create a bowl. In mixing bowl, mix cream cheese, sour cream, Worcestershire sauce, chilies, dried beef, cheese and onions. Pour into bread bowl; wrap well with aluminum foil. Bake 1 1/2 hours at 350°. Serve with Big Scoop Fritos.

Hot Pizza Dip

Jennifer Dubendorf

Mix:

1 (8 oz.) pkg. cream cheese, softened
1/2 heaping c. shredded Cheddar cheese
1/2 heaping c. shredded Mozzarella cheese
8 oz. sour cream
4 to 6 oz. pizza sauce
4 to 6 oz. sliced pepperoni, chopped

Add any additional "pizza toppings" of your choice; mix well. Spread into shallow glass baking dish (9x13-inch or similar size). Bake at 350° for 20 to 30 minutes (top should be golden brown and bubbly).

Serve warm with nacho chips.

Party Pizzas

Jennifer Dubendorf

1 lb. pork sausage
2 T. Worcestershire sauce
2 T. catsup
1 lb. pasteurized process Old English cheese, diced or grated
2 loaves rye bread
Oregano

Fry sausage until done. Pour fat. After cool, add cheese. Spoon onto bread and toast in oven at 350° to 400°.

Cheese Tomato Appetizer

Georgia Binkley

1 pie crust (premade refrigerator crust)
1 T. Dijon mustard
2 c. shredded Swiss cheese
3 roma tomatoes, sliced very thin
1/2 c. fresh basil leaves, chopped

Spread pie crust in buttered pie plate or small pizza pan. Spread mustard over crust. Sprinkle cheese over mustard and half of basil. Overlap tomato slices over cheese, then sprinkle rest of basil on top. Bake 45 minutes at 350°. Slice into thin pie-shape pieces after baking.

Serve at room temperature.

Easy Apple-Cheddar Melts

Cindy Larson

1/2 c. sugar
1/2 tsp. ground cinnamon
1 sm. green apple, cut into 20 slices
1 sm. red apple, cut into 20 slices
1 (10 oz.) pkg. extra-sharp Cheddar cheese (20 slices)
40 Triscuit crackers

Preheat oven to 350°. Mix sugar and cinnamon in medium bowl. Add apple; toss to coat. Cut cheese slices in half diagonally. Place crackers on baking sheet; top each cracker with 1 cheese piece and 2 apple slices. Bake 4 to 5 minutes, or until cheese is melted.

Serve warm.

Veggie Bars

2 cans refrigerated crescent rolls
3/4 c. mayonnaise
1/2 c. sour cream
2 (8 oz.) pkg. cream cheese
1 env. ranch dressing mix
3/4 c. each (chopped green pepper, sliced green onion, diced tomato, chopped broccoli, chopped cauliflower, shredded carrots & shredded cheese)

Cover bottom of cookie sheet with rolls. Bake at 350° for 7 to 9 minutes. Let cool. Mix mayonnaise, sour cream, cream cheese and ranch dressing mix; spread over crust. Spread vegetables over all and sprinkle with cheese. Cover with plastic wrap and press vegetables into mixture.

Keep refrigerated until ready to serve.

Joan Malliet's Vegetable Pizza

Kathy Laczniak

1 pkg. Pillsbury crescent rolls

Spread in 9x13-inch pan and bake according to package directions.

Cool and spread with mixture of:

6 oz. cream cheese
1/3 c. Miracle Whip
1/2 c. mayonnaise
1 T. diced onion
2 tsp. dill weed

On top, you can put any vegetables you'd like: cauliflower, celery, fresh mushrooms, onions, broccoli, black olives, green peppers. Sprinkle with grated cheese and bacon bits. Cover with Saran Wrap and press down to set the vegetables. Cut into small squares.

Variation: Can also be made with taco seasoning or Mrs. Dash in spread instead of dill weed.

Cheesy Chili Dip

Bea Gibbons

1 lb. (16 oz.) Velveeta cheese, cut up
1 (15 oz.) can Hormel chili without beans

Microwave Velveeta and chili in 2-quart microwave bowl on HIGH for 5 minutes, or until cheese is melted, stirring after 3 minutes. Serve hot with tortilla chips. Yield: 3 3/4 cups.

Freezes well.

South of the Border Dip

Arlene Stacy,
FCBA, Business Mgr.

2 cream cheese blocks
1 can chili (no beans)
1 jar salsa
2 to 3 c. shredded Cheddar cheese

In an 8x8-inch glass Pyrex, place the softened cream cheese as bottom layer. Spread on the cream cheese, the can of chili. On top of that, spread a jar of salsa and top with shredded cheese. Cover with Saran Wrap and microwave 12 minutes on HIGH. Serve with tortilla chips for dipping.

Dip for Tortilla Chips

Jolene Pepper

2 cans chicken breast
3/4 c. Velveeta cheese
4 oz. Pepper Jack cheese
8 oz. cream cheese
1 can cream of chicken soup
1/2 green pepper, diced
8 oz. sour cream
Hot peppers, to taste

Mix together and cook over low heat until cheese is melted and mixture is hot. Serve with chips.

Linda's Chili Con Queso

Kelly Stewart

1 lb. ground beef
1 green pepper, chopped
1 sm. can mild green chilies, chopped
1 sm. can tomato sauce
Garlic powder, to taste
Worcestershire sauce, to taste
1 lg. (reg. size, not giant) Velveeta cheese
3 scallions

Brown ground beef in large skillet. Add chopped green peppers, scallions, green chilies and tomato sauce after browned. Cut Velveeta into large chunks and add to mixture; let melt, then add garlic powder and Worcestershire sauce to taste. Serve with large "Scoop Fritos".

My mother has done this appetizer for years. It is always requested by guests coming for a party.

Variation: Chorizo can be substituted for ground beef. Gives it a good kick.

Cheesy Sausage Nachos

Susan Campbell

1 lb. sausage
1/2 c. onion, chopped
2 c. tomatoes, diced
3/4 c. salsa
1 (10 oz.) can mild green chili peppers
4 c. tortilla chips
3 c. shredded Co-Jack cheese

In large skillet, brown sausage with onion; drain grease. Add the tomatoes, salsa and chilies. Bring to a boil and reduce heat. Simmer, uncovered, for 20 minutes, until most of the liquid has evaporated. Sprinkle tortilla chips onto a 12-inch pizza pan. Top with 2 cups of the cheese and the sausage mixture. Sprinkle with remaining cheese. Bake at 350° for 8 to 10 minutes, or until the cheese is melted.

Crock-Pot Mexican Chili-Cheese Dip

Ruth McCully

1 sm. can chili beans
3/4 c. cooked tomatoes
1/8 c. masa harina meal or cornmeal
1 med. chopped onion
1/2 lb. lean browned ground beef
1/2 tsp. garlic powder
2 tsp. chili powder
Red pepper, to taste
1 (3 lb.) pkg. Velveeta cheese, cubed

Place all ingredients in a crock-pot. Stir. Cook on low heat for about 1 1/2 hours, or until cheese is melted. Stir.

Serve as an appetizer with corn chips, tortillas or hard-crusted sliced bread, such as French bread.

Dill Sandwiches

Cindy Larson

1 loaf party rye bread
1 (8 oz.) pkg. cream cheese
2 T. margarine, softened
1 env. Good Seasons Italian dressing
1 cucumber, thinly sliced
Dill weed
Paprika

Mix cream cheese, margarine and dry salad dressing together. Spread on rye bread and top with 1 cucumber slice. Sprinkle with dill weed and paprika.

Jan's Easy Mushroom Rolls

Cathy Gerbracht

1 pkg. crescent rolls
1 sm. can mushrooms, chopped
1 sm. pkg. cream cheese
1 tsp. salt
1 egg, beaten
Oregano

Mix cream cheese, mushrooms and salt. Separate rolls into rectangles. Spread with cheese mixture, roll lengthwise. Slice into 5 pieces. Brush with egg, sprinkle with oregano. Bake at 375° for 12 to 15 minutes.

Cocktail Sandwich Bites

Bea Gibbons

1 lb. hamburger
1 lb. sausage
1 lb. Velveeta cheese
1 loaf cocktail rye bread

Brown hamburger and sausage; drain off grease. Season with minced onion, salt and pepper. Add Velveeta cheese and stir until melted. Place mixture by teaspoonfuls on small cocktail bread slices. Place on cookie sheet and place in oven at 325° until warmed through.

Note: Can freeze and use as needed.

Sausage Rounds

Mary T. Watkins

1 lb. Jimmy Dean regular sausage
1/2 lb. Velveeta cheese
Pepperidge party rounds (rye or pumpernickle)

Cook sausage, cut cheese in cubes. Add to sausage and cook until melted. Spread on bread. Bake on cookie sheet at 350° for 10 minutes, or until bubbly.

Sausage Balls

Rylee Gibbs

(Grampie Berg's Favorite)

1 (10 oz.) pkg. sharp Cheddar cheese
1 pkg. Jimmy Dean sausage in tube
2 c. Bisquick
2/3 c. milk

Grate cheese. Add milk to Bisquick. Add all other ingredients. Form into 60 to 70 balls. Bake at 350° on cookie sheet for 15 to 20 minutes.

Note: Can be frozen and reheated at a later time.

Lois' Cocktail Meat Balls

Lois Whitefield

1 1/2 lb. ground beef
3 T. water
1 1/2 T. MSG
1 T. butter

Mix together above ingredients; form into small balls. Brown meat balls in skillet.

SAUCE:
1 1/2 c. chili sauce
1/2 c. beer
1 tsp. Worcestershire sauce
1 tsp. salt
1 tsp. sugar
3 or 4 drops Tabasco sauce

Mix together above ingredients in pan and bring to a boil. Pour over meat balls and serve.

Buffalo Chicken Dip

Jeanene Conzemius

4 boneless, skinless chicken breasts (about 2 lb.)
1 (12 oz.) btl. Frank's hot sauce
2 (8 oz.) pkg. cream cheese
1 (16 oz.) btl. blue cheese salad dressing (or ranch dressing, if you prefer)
8 oz. shredded sharp Cheddar, Monterey Jack or a combination Of cheeses

In large saucepan, boil the chicken in water until cooked through (about 15 minutes), drain and shred with 2 forks. Preheat oven to 350°. In 9x13-inch baking pan, combine the shredded chicken meat with the hot sauce, spreading to form an even layer. In large saucepan over medium heat, combine the cream cheese and bleu cheese dressing, stirring until smooth and hot. Pour the mixture evenly over the chicken. Bake, uncovered, for 20 minutes, then sprinkle the shredded cheese over top and bake, uncovered, for another 10 minutes. Let stand 10 minutes before serving. Yield: 5 1/2 cups.

Total time: 1 hour; hands on: 15 minutes.

Guests will not be able to stop eating this creamy, spicy snack. Serve with tortilla chips or celery sticks.

Cheesy Potato Skins

Ron Griffith

4 lg. potatoes
2 T. butter, melted
1 c. shredded Colby-Monterey Jack cheese

Bake potatoes. Let stand until cool enough to handle. Cut potatoes lengthwise into fourths; carefully scoop out pulp, leaving 1/4-inch shells. Save potato pulp for another use. Set oven control to broil. Place potato skins, skin-side down, on rack in broiler pan. Brush with butter. Broil with tops 4 to 5 inches from heat, 8 to 10 minutes, or until crisp and brown. Sprinkle cheese over potato shells. Broil about 30 seconds, or until cheese is melted.

Pickle Appetizers

Bea Gibbons

Dried beef
Lg. dill pickles
8 oz. cream cheese

Drain pickles and roll in paper towel to get excess juice out. Apply cream cheese over all of pickles, 1/8-inch thick. Press dried beef over cream cheese. Wrap tightly with Saran Wrap. Refrigerate until ready to serve. Slice 1/4- to 1/2-inch thick.

Sweet and Spicy Tortilla

Mary Gibbons

3 tortilla shells (butter both sides)
1/3 packed brown sugar
1/8 cayenne pepper

Mix together brown sugar and cayenne pepper. Spread on shells. Bake 10 minutes at 350°.

Tortilla Wraps

Diana Weber

1/3 c. mayonnaise
2 (8 oz.) pkg. cream cheese
8 oz. Cheddar cheese
1 lb. sliced meat (I used deli roast beef)
2 lg. carrots
10 super-sized tortilla shells

First mix the softened cream cheese with the mayonnaise. Spread onto the tortilla shells. Shred carrots onto the mixture, layer with roast beef and add some Cheddar cheese. Roll it up and refrigerate at least 2 hours before slicing.

Mexican Roll-Ups

Christine Baker

1 (8 oz.) pkg. cream cheese
1 c. sour cream
1 c. shredded Cheddar cheese
1/2 c. chopped green olives, or more, to taste
1/4 c. chopped onions
1/2 c. chopped black olives
1 (4 oz.) can chopped green chilies, drained
Flour tortilla shells

Stir together; spread on flour tortilla shells. Roll up and chill in refrigerator for 1 hour. Slice crosswise and serve.

Pepper Poppers

Juli Stewart

1 (8 oz.) pkg. cream cheese
1 c. shredded Cheddar cheese
1 c. shredded Monterey Jack cheese
6 strips bacon, cooked & crumbled
1/4 tsp. salt
1/4 tsp. chili powder
1/4 tsp. garlic
1 lb. jalapenos, halved lengthwise & seeded
1/2 c. bread crumbs

Combine first 7 ingredients; mix well. Spoon 2 tablespoons filling into each pepper. Roll in bread crumbs. Place in greased baking pan. Bake, uncovered, at 300° for 20 minutes for spicy or 30 minutes for medium.

Stuffed Mushrooms Parmesan

Tom Budnik

12 lg. fresh mushrooms (24 oz.)
2 T. butter or margarine
1 med. onion, finely chopped
3 oz. pepperoni, diced (1/2 c.), turkey pepperoni cuts the fat
1/4 c. finely-chopped green pepper
1 clove garlic, minced
1/2 c. finely-crushed rich round or other crackers
2 T. grated Parmesan cheese
1 T. snipped parsley
1/2 tsp. seasoned salt
1/4 tsp. dried oregano, crushed
Dash of black pepper
1/3 c. chicken broth

Wash mushrooms. Remove stems; finely chop stems and reserve. Drain caps on paper towel. Melt butter or margarine in a skillet; add onion, pepperoni, green pepper, garlic and chopped mushroom stems. Cook until vegetables are tender, but not brown. Add cracker crumbs, cheese, parsley, seasoned salt, oregano and pepper; mix well. Stir in chicken broth. Spoon stuffing into mushroom caps, rounding tops. Place caps in a shallow baking pan or dish with about 1/4-inch of water covering bottom of pan. Bake, uncovered, in 325° oven for about 25 minutes, or until heated through. Sprinkle with additional cheese and serve.

Plan on at least 2 mushrooms per serving for an appetizer, or first course. Allow 6 mushrooms per serving for a main course.

Stuffed Mushrooms

Tom and Mary Sailer

18 lg. mushrooms
3 oz. cream cheese
2 T. milk
1 tsp. Worcestershire sauce
1/4 c. chopped water chestnuts
1 tsp. minced green pepper
2 T. minced onion
2 T. cooked, crumbled bacon
Salt, to taste

Wipe mushrooms and remove stems. Chop stems finely. Mix cheese, milk and Worcestershire sauce until well blended. Add chopped water chestnuts, stems, green pepper, onion, bacon and salt. Blend. Fill mushroom caps with mixture and placed on ungreased cookie sheet. Bake at 350° for 12 to 15 minutes. (May take longer, depending on size.)

Stuffed Mushroom Caps

Jeanene Conzemius

1 pkg. button head white mushrooms, cleaned & stemmed
Bacon, cooked crisply
Mayonnaise
Shredded Cheddar cheese

Mix mayonnaise and bacon (to coat bacon). Stuff into mushrooms. Put onto baking sheet. Put shredded cheese on top of each mushroom cap. Bake at 350° for 10 minutes, or until juice start seeping out.

Spinach-Stuffed Mushrooms

Julie Haas

1 pkg. Stouffer's spinach soufflé, defrosted
1 c. untoasted bread crumbs
3+ tsp. lemon juice
2 T. instant minced onions
1/2 tsp. salt
24 lg. mushrooms
Melted margarine
Parmesan cheese

Clean mushrooms and remove stems. In medium-size bowl, combine spinach soufflé, bread crumbs, lemon juice, onion and salt. Place mushrooms on a baking tray and brush with melted margarine. Stuff with spinach mixture; sprinkle with cheese. Bake in a 375° oven for 15 to 18 minutes. Yield: 24.

Ham and Cheese Puffs

Janelle (Whitefield) Trachta,
Past Parishioner

1 (2 1/2 oz.) pkg. sliced fully-cooked ham, chopped
1 sm. onion, chopped
1/2 c. shredded Swiss cheese
1 egg
1 1/2 tsp. Dijon mustard
1/8 tsp. pepper
1 (8 oz.) tube refrigerated crescent rolls

In a bowl, combine the first 6 ingredients; set aside. Divide crescent dough into 24 portions. Press into greased miniature muffin cups. Spoon 1 tablespoon ham mixture into each cup. Bake at 350° for 13 to 15 minutes, or until golden brown. Yield: 2 dozen.

Steamed Chinese Appetizers

Ruth McCully

1 1/2 lb. lean, diced roasted pork
3 T. tomato catsup
6 T. sugar
2 T. soy sauce
2 T. garlic salt
MSG (opt.)

Marinate all ingredients for at least 3 hours, or overnight, in the refrigerator. Make a dough of 1/2 teaspoon dry yeast, 1 cup flour and 1 cup warm water. Let rise about 1/2 hour. Mix in 2 more cups of flour and then knead on floured board. Divide the dough into pieces that can be rolled into 4 1/2-inch circles. Put a heaping teaspoon of the meat mixture into each circle and pull the sides of the dough circle up around it. Twist the top to close. Let the dough rise a little, then cook this in a steamer sprayed with Pam over boiling water until the dough is done.

These can be made ahead of time and stored in the refrigerator in a covered container until ready to serve. To reheat, steam them a little until they are warm.

This is a Cantonese recipe that I received from a Chinese friend in Houston, Texas. She said that wheat was a big part of her diet in Northern China and that these delicacies could be bought, steaming hot, on the streets there similar to the way New Yorkers can buy hot dogs.

Homemade Summer Sausage

Mary Briedinger

5 rounded tsp. Morton Quick salt
2 1/2 tsp. mustard seed
2 1/2 tsp. garlic salt
1 tsp. hickory smoked salt
5 lb. ground beef

First, second and third day, mix well and refrigerate. Fourth day, separate into 3 sections and make into rolls about 3 inches thick. Bake at 170° for 8 hours. Turn every 2 hours. Makes its own casing. You can add 1/2 teaspoon salt and/or 1/2 teaspoon extra hickory salt.

Note: Keeps indefinitely. Can also be frozen after baked and cooled.

Frico

Judy Trumpy

Freshly-grated Parmesan cheese (not the granulated kind in sprinkle containers)
Gorgonzola cheese, grated
Rosemary or other fresh herbs

Take 1 heaping tablespoon of both cheeses and sprinkle dollar-size circles of the cheese onto a medium skillet. Sprinkle on rosemary or other fresh herbs. Let the cheese melt and sizzle until bubbly and then turn it over with a fork. When the cheese circles are golden brown on both sides, a few minutes, but watch carefully, remove them to paper towels and let them cool for a few minutes.

They will become crisp. Serve as an appetizer with champagne or a dry white wine.

Smoked Salmon Mousse

Judy Trumpy

4 oz. smoked salmon
2 T. heavy cream or milk
1 (8 oz.) pkg. cream cheese, softened
1/8 tsp. dried dill weed
Juice of 1/2 lemon
Salt & pepper, to taste
1 T. salmon roe or flaked smoked salmon, for garnish (reserve 1 T.)

Place smoked salmon in a blender or food processor and blend until flaked. Remove 1 tablespoon salmon as a garnish, then add heavy cream or milk, cream cheese, juice of lemon, dried dill and salt and pepper. Blend to coarse consistency. Transfer to an appetizer dish and garnish with the flaked salmon.

Serve with water crackers or whole wheat melba toast crackers.

Black-Eyed Pea Caviar

Judy Maly

2 cans black-eyed peas, drained
1 can yellow hominy, drained
1 can yellow corn, drained
1 can or 2/3 c. freshly-chopped tomatoes
4 c. green onions, chopped
2 cloves garlic
1 green pepper, med. chopped
1 jalapeño pepper, chopped
1/2 c. cilantro, freshly chopped
1 (16 oz.) jar hot salsa
8 oz. Italian salad dressing
Tortilla chips

Mix and marinate at least 2 hours in refrigerator before serving with tortilla chips.

Rhubarb-Chutney Appetizer

Teresa Newburn

1 c. packed brown sugar
1/2 c. finely-chopped, fresh or frozen rhubarb, thawed & drained
1/2 c. raisins (or less, if desired)
1/2 c. peeled, diced apples
1/2 c. cider vinegar
1 tsp. ground cinnamon
1/8 tsp. ground cloves

1 (8 oz.) pkg. cream cheese, softened
1 T. milk
4 green onions, thinly sliced
1/2 c. dry-roasted peanuts, chopped
Assorted crackers

Chutney: Combine first 8 ingredients in saucepan. Bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer, uncovered, for 35 minutes (or less), until thickened. Cool and refrigerate until chilled. (Freezes well).

In small bowl, beat cream cheese and milk until smooth. Spread over serving platter. Spread chutney over cream cheese. Top with onions and peanuts. Serve with crackers. Yield: about 3 cups.

Chutney may be served over a block of cream cheese. Top with onions and peanuts. Chutney may be served with ham or pork roast.

Terry's Best-Ever Guacamole

Cathy Gerbracht

2 lg. very soft avocados
1 sm. onion, diced
1 med.-size tomato, diced
1 T. lemon juice
1/2 c.. Hellmann's mayonnaise (do not substitute)
1 to 2 tsp. salt

In medium-size bowl, mash avocados with a fork. Add remaining ingredients; stir well. Salt to taste. Serve with chips or cucumber slices.

If avocados are not ripe (soft), put in small brown lunch bag and leave on counter for 1 to 2 days.

Easy Salsa

Kris Gross

1 (28 oz.) can diced tomatoes
2 (16 oz.) cans Dei Fratelli brand Mexican tomatoes
1 can chopped green chilies
1 T. Italian seasoning
1/8 tsp. ground cumin
2 tsp. lemon juice
1/4 c. chopped green pepper
1 med. chopped onion
1/4 tsp. pepper
5 cloves garlic, minced
1 1/2 c. Cookies Wings 'n Things hot sauce

Combine all ingredients; mix well. Makes a good-size batch. Keep in refrigerator.

Mango Salsa

Kathy Ridnour

1 can black beans, drained & rinsed
1 can white corn, drained
1/2 c. chopped cilantro
1/4 c. chopped red pepper
2 T. chopped red onion
2 ripe mangos, diced

DRESSING:
1 pkg. Italian dressing mix
1/4 c. lime juice
1 T. vegetable oil

Mix dressing and pour over other ingredients. Stir. Serve with tortilla chips.

Strawberry Salsa

Diana Thatcher

1 finely-chopped cucumber
1 thinly-sliced green onion
1 T. chopped fresh cilantro
1 finely-chopped yellow bell pepper
3 to 4 T. seasoned rice wine vinegar
2 c. fresh strawberries, hulled & diced

Mix cucumber, green onion, cilantro, bell pepper and vinegar. Cover and chill at least 1 hour. Just before serving, add strawberries.

Excellent over fish or with lime-flavored tortilla chips.

Festive Appetizer Spread

Judy Roberts

1 c. water
1 c. sugar
1 (12 oz.) pkg. fresh or frozen cranberries
1/2 c. apricot preserves
2 T. lemon juice
1/3 c. slivered almonds, toasted
1 (8 oz.) pkg. cream cheese
Assorted crackers

In saucepan over medium heat, bring water and sugar to a boil. Boil 5 minutes. Add cranberries; cook until cranberries pop and sauce is thickened, about 10 minutes. Remove from heat. Cut apricots in preserves into small pieces. Add to cranberry mixture. Stir in lemon juice. Cool. Add almonds. Spoon over cream cheese.

Serve with crackers.

Snacks

Caramel Corn

Marge Albers

2 c. brown sugar
1/2 c. Karo syrup (white or brown)
2 sticks margarine
Pinch of cream of tartar

Mix. Boil for 5 minutes rapidly. Remove from heat; add 1 teaspoon baking soda and stir well. Pour over 5 quarts popcorn. Spread mixture on baking sheets. Bake at 250° for 1 hour. Stir every 10 minutes.

Use large pan for cooked mixture because when you add baking soda, it will grow in volume.

Caramel Corn

1 c. brown sugar
1/2 c. white corn syrup
1/2 tsp. baking soda
1/2 c. margarine
1/2 tsp. salt
4 qt. popped corn

Combine all ingredients, except baking soda and popcorn, in 2-quart dish. Bring to a boil, then cook on HIGH 2 minutes. Remove from microwave; stir in baking soda. Put popped corn in brown grocery bag. Pour syrup over corn. Close bag and shake. Cook in bag on HIGH in microwave for 1 1/2 minutes. Shake and cook another 1 1/2 minutes (may need another 1 1/2 minutes). Pour into pan to cool.

Caramel Corn

Lynnette Witt

1 c. dark Karo syrup
1 c. white sugar
1 c. whipping cream, soured with
1 T. vinegar or lemon juice
2/3 tsp. baking soda
1 1/2 batches air-popped popcorn

Pop popcorn and set aside. Cook Karo, sugar and soured cream until soft ball stage. Remove from heat; add 2/3 teaspoon baking soda. Mix well and pour over popcorn. Mix well. Form into balls and store in sandwich bags or store in airtight container.

Cinnamon Candy Popcorn

Lois Whitefield,
Pat Rood

8 qt. plain popped popcorn
1 c. butter or margarine
1/2 c. white corn syrup
1 (9 oz.) pkg. Red Hot candies

Place popcorn in large bowl. In a saucepan, combine butter, corn syrup and candies. Bring to a boil over medium heat, stirring occasionally. Boil 5 minutes. Pour over popcorn and mix thoroughly. Turn mixture into 2 greased 10x15x1-inch baking pans. Bake at 250° for 1 hour, stirring every 15 minutes. Remove from pans and place on waxed paper to cool. Break apart. Store in airtight containers. Yield: 8 quarts.

Sweet Crispix

Bea Gibbons

1 (12 oz.) box Crispix
1 1/2 sticks butter
1 1/2 c. brown sugar
1/3 c. Karo syrup (white)

Boil the butter, brown sugar and Karo syrup. After boiling, add 1/4 teaspoon baking soda. Stir. Pour over cereal and stir. Cook in loosely-covered dish in microwave for 4 minutes. Stir. Break into pieces. Spread out on cookie sheet to cool and harden. Store in airtight container.

Crispix Snack Mix

Kathy Ramirez

1/2 c. margarine
1 c. brown sugar
1/4 c. Karo syrup
1/2 tsp. salt

Mix all 4 ingredients in microwavable bowl and microwave on HIGH for 4 minutes. Remove from microwave and add 1/4 teaspoon baking soda. Pour over 12 ounces Crispix cereal and mix well. Put in brown paper bag and microwave 1 1/2 minutes. Remove from microwave. Shake bag and microwave 1 1/2 minutes more. Pour mix onto cookie sheet to cool. Stir to separate. Once mix is cool, you can add peanuts, cashews, plain or peanut M&M's if you prefer.

Popcorn Snack Mix

Michelle Thilges

3 qt. popped popcorn
4 c. Cheerios
4 c. Corn or Rice Chex
2 c. salted peanuts
1 c. packed brown sugar
3/4 c. corn syrup
1/4 c. butter or margarine
2 tsp. vanilla extract
1/2 tsp. baking soda

In large greased roasting pan, combine popcorn, cereal and peanuts. In large saucepan, combine brown sugar, corn syrup and butter; bring to a rolling boil. Boil for 6 minutes, stirring occasionally. Remove from heat; quickly stir in vanilla and baking soda until mixture is light and foamy. Immediately pour over popcorn mixture; mix well. Bake, uncovered, at 250° for 1 hour, stirring every 15 minutes. Cool completely. Yield: about 5 1/2 quarts.

Sweet Party Mix

Michelle Thilges

8 c. popped popcorn
3 c. pretzel
2 c. Cheerios
M&M's (1/2 plain & 1/2 peanut)
12 to 15 oz. white chocolate chips

Mix dry ingredients in big bowl. Melt white chocolate chips and pour over dry mixture. Mix well and spread mixture out on waxed paper to cool. Cool completely. Break into pieces and serve.

White Holiday Chocolate Party Mix

Gina Isebrands Family

(Katie and Molly's Favorite)

1 (10 oz.) pkg. mini pretzel twists
5 c. Cheerios
2 c. salted peanuts
3 T. vegetable oil
1 (1 lb.) bag M&M's (holiday color)

Heat chips and oil on HIGH 2 minutes in microwave. Stir until smooth and pour over cereal, peanuts and M&M's. Mix well and spread on waxed paper in baking sheets to cool and set. Break apart and store in tight container. Yield: 5 quarts.

Some Kind of Crunch

Eileen Thompson

1 1/2 (12 oz.) boxes Crispix cereal
1 can peanuts
1 pkg. Keebler braid pretzels

Place in "2" double brown paper sacks (large).

Boil for 1 1/2 minutes:

2 c. brown sugar
2 sticks oleo
1/2 c. white Karo syrup
1 tsp. salt

Add 1 teaspoon baking soda (it grows); stir. Pour over cereal; stir. Microwave 4 minutes on HIGH and stir after each minute. Pour out onto table covered with waxed paper to cool. Separate.

Spicy Party Mix

Lois Vidimos

1 bag Fritos corn chips
1 bag pretzels
1 can mixed nuts
1 sm. box Crispix cereal
1 box Bugles
1 box Cheese Nips
1/2 c. brown sugar
3 tsp. garlic salt
3 tsp. Worcestershire sauce
3 tsp. chili powder
3 tsp. curry powder
1 stick butter
1 stick margarine

Melt butter and margarine. Add and mix brown sugar, garlic salt, sauce and powders together. Pour over dry mixture and stir. Bake at 250° for 1 hour, stirring every 15 minutes.

Cool and enjoy!

Tailgate Snack Mix

Mark Hansen

12 oz. mini pretzels
12 oz. Bugles
1 can salted cashews
1 box Cheddar Munch 'ems
6 oz. fish crackers (your choice or flavor)
1 env. ranch salad dressing mix
3/4 c. vegetable oil

In 2 large bowls, combine the pretzel, Bugles, nuts and crackers. Sprinkle with dry dressing mix; toss gently to combine. Drizzle with oil; toss until well coated. Store in airtight container. Yield: 6 quarts.

Mary's Zippy Crackers

Colby Hansen

1 1/3 c. canola oil
1 pkg. powdered ranch dressing (dry)
1 pkg. fiesta ranch dressing (dry)
1 to 3 T. cracked red peppers (depending on taste, I use 1 tsp.)

Mix all ingredients together. Put 1/2 box saltine crackers in a bowl and pour 1/2 mixture over it. Add rest of crackers and pour the rest of the mixture over them. Seal bowl and turn over every 15 minutes for approximately 2 hours. Store in bags.

Cracker Mix

Dorothy Sally

12 oz. Orville Redenbacher popcorn oil

2 pkg. Hidden Valley Ranch dressing mix

6 boxes crackers (substitute any other of your favorite flavors):
1 bag oyster crackers, 2 boxes
Keebler Munch 'ems, 1 box
Wheat Thins, 1 box Twigs, 1 box
Cheddar cheese crackers

Combine oil with dressing mix. Empty all crackers into large roasting pan, cover crackers with dressing mixture and mix gently. Bake at 250° for 60 minutes, stirring every 15 minutes. Yield: large batch.

Freezes well.

No-Bake Snack Mix

Gerry Abel

1 lg. box Crispix
2 bags Bugels
1 bag pretzels
2 pkg. Zesta oyster crackers
1 box Cheez-Its
1 can mixed nuts
1 can cashews
1 bag pecans
1 tsp. onion powder
1 T. garlic powder
1 (12 oz.) btl. Reddenbacher's butter-flavored popping oil

Empty all ingredients into large heavy-duty garbage bag. Mix together with hands, then pour entire bottle of oil over all dry ingredients and mix well. Make 2 days ahead. Turn bag over once to blend the oil.

Enjoy!

Onion Pretzels

Catherine "Cay" Peet

1 (8 oz.) pkg. sm. heart-shaped pretzels

1 c. margarine (2 sticks)
1 pkg. dry onion soup mix

Melt margarine. Add onion soup mix. Coat pretzels with the onion soup-margarine mix. Spread pretzels on cookie sheet evenly and bake 45 minutes, stirring every 15 minutes. Store in airtight container.

Sugared Pecan Nuts

Georgia Binkley

1 lb. pecan halves
1/4 c. butter
1/2 c. Aunt Jemima syrup
2 T. sugar

Toast pecans on a cookie sheet 15 minutes at 300°. Remove pecans from oven. Melt butter into syrup and pour over pecans. Stir well. Return to oven and cook 15 minutes more. Stir at least twice while in oven. Take out of oven and put on foil. Spread to cool. Pick apart. Put in a bowl and sprinkle with sugar. Toss to coat.

Note: These keep a long time in sealed container. Can be frozen.

Spiced Pecans

Gloria Cain

1 egg white (beaten until frothy)
1 c. sugar
1 tsp. cinnamon
Dash of salt
1 lb. pecans

Preheat oven to 250°. Mix sugar, cinnamon and salt in a small bowl. In another small bowl, beat the egg white until frothy. Place pecans in large bowl and pour egg white over the pecans. Stir until coated. Pour sugar mixture over pecans and mix until thoroughly coated. Pour nuts on a buttered cookie sheet, spread evenly and toast for one hour. Remove from oven, spread pecans on sheets of waxed paper or foil to cool.

Asian Spiced Nuts

Judy Trumpy

2 T. Catalina salad dressing
1 T. soy sauce
2 tsp. cayenne pepper
4 c. mixed nuts

Preheat oven to 350°. Combine first 3 ingredients. Pour over nuts and toss to coat. Spread evenly into a 10x15-inch nonstick baking pan. Bake 10 to 12 minutes, or until lightly browned, stirring after 6 minutes. Cool completely. Yield: 16 servings.

Note: For best results, remove the nuts from the oven as soon as they start to brown. The nuts will continue to cook as they cool.

Spice-Roasted Nuts

Judy Trumpy

1 T. egg white
2 c. mixed nuts, unsalted
1/4 c. sugar
1/2 tsp. sweet spices (a mix of cinnamon, nutmeg or allspice)
1/4 tsp. salt

Roast on a nonstick baking sheet at 325° for 18 to 20 minutes. Cool completely.

Puppy Chow Snack

Christine Baker

1/2 c. butter or margarine
1 c. creamy peanut butter
12 oz. chocolate chips
14 oz. Crispix cereal
2 c. powdered sugar

Melt butter, chocolate chips and peanut butter in microwave at 50% POWER. Pour over cereal in large mixing bowl and coat well. Place powdered sugar in a paper bag (a grocery paper bag works well). Pour cereal mixture into bag and shake well to coat. Spread onto waxed paper to dry. Store tightly covered.

Puppy Chow Snack Mix

Kris Gross

1 stick butter or margarine
1 c. chunky or creamy peanut butter
1 (12 oz.) pkg. chocolate chips
1 (24 oz.) pkg. Crispix cereal
2 c. powdered sugar

Melt margarine (butter), peanut butter and chocolate chips in a double boiler. Pour melted mixture over cereal in a large bowl. Stir well to coat cereal. Place coated cereal in large paper shopping bag; shake well. Add powdered sugar to cereal in bag; shake well to coat cereal. Store snack in airtight container in refrigerator.

Puppy Chow

Michael Vaclav

1 (12 oz.) box Crispix cereal
1 stick margarine
1 c. peanut butter
1 c. chocolate chips
1 c. powdered sugar

Melt margarine, peanut butter and chocolate chips together; drizzle over cereal which has been placed in a large bowl. Mix lightly until well coated. Put powdered sugar in large Ziploc bag and shake half the cereal. Repeat with the rest of the cereal.

This is fun to serve in a dish that looks like a big dog dish.

Puppy Chow

Sharon Fox

9 c. cereal (Chex or Crispix)
1 c. chocolate chips (milk chocolate works well)
1/2 c. peanut butter
1/4 c. margarine or butter
1 T. vanilla extract
1 1/2 c. powdered sugar (you may use more, to taste)

pour cereal into large bowl; set aside. In 1-quart microwavable mixing bowl, combine the chocolate chips, peanut butter and margarine. Microwave on HIGH 1 to 1 1/2 minutes. Stir in the vanilla, put back in the microwave for 30 seconds. Pour chocolate mixture over the cereal and stir with a large spatula until well mixed. Put about 1/3 of powdered sugar into a gallon Ziploc bag; add cereal mix, alternating adding cereal and sugar 2 to 3 times until it is all in the bag. Seal the bag well and shake until all the cereal is coated.

Note: You may need to add more powdered sugar, as you want. Refrigerate, if necessary.

Beverages

Banana-Strawberry Breakfast Smoothie

Melba Gschneidner

1/2 fresh banana, frozen (peel before freezing)
1/2 c. fresh or frozen (thawed) strawberries
1/2 c. nonfat plain yogurt
1/2 c. orange juice
1 pkt. Equal

Place all ingredients in blender. Blend until smooth, about 30 seconds. Pour into glass and serve. Yield: 1 serving.

Orange Julius

Gabrielle Hansen

1 (6 oz.) can frozen orange juice concentrate (about 1/3 c.)
1/2 c. milk
1/2 c. water
1/4 c. sugar
1/2 tsp. vanilla
5 to 6 ice cubes

Combine all ingredients in blender and blend until smooth, about 30 seconds. Serve immediately. Yield: 3 cups.

Eggnog

Rosie Biondi

12 eggs
2 c. sugar
1 tsp. salt
2 T. vanilla
2 c. whipped cream
10 c. whole milk

Beat eggs. Add sugar, salt and vanilla; blend well. Add whipping cream (do not whip). Add milk and blend well.

Eggnog

Jennifer Dubendorf

Mix and set aside:

1/2 c. sugar
1/8 tsp. cinnamon
1/4 tsp. nutmeg
3 eggs, separated
2 c. milk
1 c. cream

Whip egg whites with half of sugar until firm peaks. In other bowl, whip yellows with rest of sugar until thick. Fold yellows into whites, then add milk and cream; chill well. Sprinkle with nutmeg.

Hot Chocolate Mix

Patricia P. Hagarty

1 (8 qt.) box Carnation instant milk
1 (16 oz.) can Hershey's chocolate (dry)
1 (1 lb.) box confectioners' sugar
1 (8 oz.) jar Cremora

Mix all together. Add to cup of hot water to preferred taste.
Note: Sift all ingredients 4 times to prevent lumps when mixing.

Old-Fashioned Cocoa

Rosie Biondi

1/4 c. Hershey cocoa powder
1/2 c. sugar
1/3 c. hot water
Dash of salt
4 c. milk

Mix first 4 ingredients together; boil for 3 minutes. Add milk. Heat until steaming (do not boil).

Special Hot Chocolate

Darlene Bovee

1 (6 oz.) pkg. semi-sweet chocolate morsels
1/2 c. sugar
1/3 c. water
1/4 tsp. cinnamon
1 c. whipping cream (not milk)

Combine chocolate morsels, sugar, water and cinnamon in 4-cup measuring cup. Microwave at MEDIUM (50% POWER) 2 to 3 minutes, or until chocolate is melted, stirring twice during cooking. Cool to lukewarm. Whip cream in small mixing bowl until stiff peaks form. Gradually whip in cooled chocolate mixture. Chill. (Chocolate keeps well in refrigerator in covered container up to 1 week.)

For individual servings of hot cocoa, place 1 cup milk in serving mug or 1 cup measuring cup. Microwave at HIGH 1 1/2 to 2 minutes, or until very hot, but not boiling. Stir in 1 rounded tablespoon of cocoa mixture until smooth. Serve immediately. Chocolate mixture will make 15 to 18 cups of hot chocolate.

Super Iced Chocolate Cappuccino

2/3 c. chocolate syrup, chilled
2 c. cold coffee
2 c. vanilla ice cream
Whipped cream
Ground cinnamon

In blender, place syrup and coffee; blend on high. Add ice cream, cover and blend until smooth. Serve over ice; top with whipped cream and cinnamon. Yield: 6 (6-ounce) servings.

Dr. Pepper Cocoa

Rosie Biondi

2 c. Dr. Pepper
1 1/2 c. milk
3 T. instant cocoa mix

Mix ingredients. Heat and serve.

Apple Cider

Rosie Biondi

1 gal. apple cider
1 qt. ginger ale
12 cloves
1/2 c. Red Hots

Pour apple cider and ginger ale into 30-cup coffeepot. Place cloves and Red Hots into basket of pot. Brew until done.

Hot Apple Cider Punch

Margaret Elbert-Benson

4 c. apple cider
1 c. orange juice
1 c. sugar
2 c. cranberry juice
12 oz. apricot nectar
Cinnamon sticks

Pour ingredients in large saucepan; simmer 15 minutes. Top with orange slices decorated with cloves. Yield: 20 to 25 servings.

Wassail

Jennifer Dubendorf

Mix together:
1 qt. cranberry juice
1 qt. tea (made up)
1 qt. apple juice
1/2 c. lemon juice (scant)
2 c. orange juice
1 c. sugar
4 whole cloves
3 cinnamon sticks

Mix, heat, serve hot. Leave cloves and cinnamon in. Yield: almost a gallon.

Russian Tea

Patricia P. Hagarty

1 1/2 c. instant tea
2 c. Tang
1 pkg. Wyler's lemonade mix
1 tsp. cinnamon
1 tsp. ground cloves

Mix all ingredients together. Keep in tightly-closed container.
To make 1 serving, use 2 heaping teaspoons per cup of boiling water.

Hot Spiced Tea

Gloria Cain

1 1/4 c. Tang
1/2 c. Splenda
1/3 c. instant tea
1/2 tsp. cinnamon
1/4 tsp. ground cloves

Combine Tang, Splenda, instant tea and spices. Yield: 2 cups dry mix; 6 quarts of tea.

For one serving, place 1 well-rounded teaspoon of mix into cup. Fill with boiling water.

Easy Party Punch

J. Roberts

1 (6 oz.) can frozen orange juice concentrate
1 (6 oz.) can frozen lemonade concentrate
3 qt. water
2 c. sugar
1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid

Mix all of the above and add 1 quart ginger ale just before serving.

Punch

Stacie Francois

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid
2 c. sugar
6 oz. frozen orange juice
6 oz. frozen lemonade

Mix and chill. Add 2 liters 7-Up.

Blueberry Lemonade

Colby Hansen

1/3 c. freshly-squeezed lemon juice
2 c. water
2 c. blueberries
1/2 c. sugar
Lemon slices, for garnish

In a blender, liquefy lemon juice, water, blueberries and sugar. Pour through a wire mesh strainer into a glass pitcher. Discard any solids. Serve over ice; garnish with lemon slices.

Pink Punch

Rosie Biondi

1 can Hawaiian Punch
1 can pineapple juice
1 qt. ginger ale
1 pt. pineapple sherbet

Easy and so good.

Blue Punch

Rosie Biondi

1 gal. water
1/2 c. sugar
11 (6 oz.) cans frozen lemonade

Mix together, then add food coloring together and add slowly just 1 scant tablespoon blue coloring, 1/4 tablespoon green coloring, just a few drops at a time to shade desired.

Then add:

11 (12 oz.) btl. 7-Up
1/2 gal. pineapple sherbet

This recipe serves 50 to 75, depending on size of cups. Could be cut down, if necessary.

Apricot Punch

Rosie Biondi

2 (3 oz.) pkg. apricot-flavored gelatin
2 c. boiling water
4 1/2 c. cold water
1/2 c. lemon juice
6 c. apricot nectar
6 c. 7-Up soda pop

Dissolve gelatin in boiling water. Stir in cold water and transfer to a punch bowl. Add remaining ingredients, stirring gently. Serve over ice.

Tropical Punch

3 c. water
3/4 c. sugar
3 lg. ripe bananas
1 (46 oz.) can pineapple juice, chilled
1 1/2 c. orange juice
1/4 c. lemon juice
1 btl. ginger ale, chilled

Place water, sugar and bananas in a blender, cover and process until smooth and sugar is dissolved. Pour into large bowl, stir in remaining ingredients. Serve immediately. Yield: 40 (1/2-cup) servings.

Or, mix all ingredients, except ginger ale. Freeze to slush stage. Add ginger ale just before serving.

Wedding Punch

Rosalie Petersen

10 pkg. Kool-Aid (any color)
10 c. sugar
10 qt. water
3 cans frozen lemonade
3 cans frozen 100% orange juice
1 (36 oz.) can pineapple juice
3 btl. ginger ale

Mix all of the ingredients together in a large container and chill.

I find that yellow, orange and red Kool-Aid turns out looking the best mixed with the orange juice. Gallon jugs work great if you are serving a lot of people for a wedding, etc. I also like to make a frozen ring out of the punch to put in the punch bowl at a wedding etc. (use a Jello mold for this).

Coffeepot Punch

Eileen Thompson

3 c. unsweetened pineapple juice
3 c. cranberry juice cocktail
1 1/2 c. water

Put into coffeepot.

In basket, put:

1/3 c. brown sugar
1 1/2 tsp. whole cloves
Pinch of salt
2 cinnamon sticks

Champagne Punch

Rosie Biondi

1 part white wine
1 part champagne
2 parts 7-Up

Combine and chill.

Panache Punch

Catherine "Cay" Peet

1 (12 oz.) can frozen limeade concentrate
1 (12 oz.) can beer
2 (12 oz.) cans 7-Up

Mix together. Pour over crushed ice and serve with a wedge of lemon.

Bonnie Barrington's Brandy Slush

Kathy Laczniak

Boil:

3 c. water
1 c. sugar

Make strong tea of 2 cups boiling water and 2 tea bags. Add to sugar mixture. Add 1 (12-ounce) can frozen orange juice, 1 (12-ounce) can frozen lemonade and 1/2 cup brandy. Mix all ingredients together and freeze. Serve half slush and half 7-Up or ginger ale in glasses.

Vodka Slush

Rosie Biondi

5 c. water
1 (6 oz.) can frozen limeade
1 (6 oz.) can frozen lemonade
1/2 c. grenedine
1 1/2 c. vodka

Freeze. Serve as a slush.

Melon Splice

1 oz. melon liquor, like Midori
1 oz. coconut rum, like Malibu rum
2 oz. pineapple juice

In drinking glass, pour liquid in order listed. The beverage will appear to have 3 layers. Serve with a wedge of fresh pineapple.

Beautiful and tasty summer beverage to serve at a summer patio party.

Cosmopolitan

1 oz. vodka
1/2 oz. orange-flavored liqueur
Juice of 1/2 lime
Cranberry juice

Place first 3 ingredients into cocktail shaker with ice. Add a splash of cranberry juice to achieve desired hue. Cover. Shake, then strain into a chilled martini glass.

Garnish with a curl of lime, if desired.

For a neat twist, substitute pineapple juice for the cranberry.

Long Island Iced Tea

1/2 oz. vodka
1/2 oz. gin
1/2 oz. rum
1/2 oz. tequila
1/2 oz. triple sec
3/4 oz. fresh lemon juice
1/2 oz. simple syrup
4 to 5 oz. chilled cola

Combine all ingredients, except soda; stir. Pour into tall glass and top off with cola. If desired, garnish with a slice of lemon.

Daiquiri in Paradise

2 ripe med. Dole bananas, peeled
2 c. crushed ice
2/3 c. frozen Dole pine-passion-banana juice concentrate, thawed
1/2 c. water
1/4 c. dark or light rum
1/4 c. orange liqueur

Combine all ingredients in blender; purée until slushy. Serve in stemmed glasses. Yield: 6 servings.

Southern Sunshine

2 c. orange juice
1/2 ReaLemon juice from concentrate
1/4 c. sugar
1 (32 oz.) btl. lemon-lime carbonated beverage, chilled
3/4 c. Southern Comfort liqueur
Ice

In pitcher, combine juice and sugar; stir until sugar dissolves. Cover; chill. Just before serving, add carbonated beverage and liqueur, if desired. Serve over ice.

Schnapps

13 c. water
6 c. sugar
4 c. everclear
1 oz. pure extract

Simmer sugar and water 20 minutes. Cool to room temperature. Add everclear and extract. (Peppermint, root beer, cinnamon or whatever. Do not substitute flavoring.) Yield: slightly more than 1 gallon.

The older it gets, the more it kicks!

Hot Apple Pie

Susan Campbell

Plan ahead, this pie gets better the longer it sits!

1 gal. apple juice
1/2 gal. apple cider (in the juice section, not from an orchard)
5 1/2 c. sugar
10 cinnamon sticks (plus a few extra)
750 ml everclear

Mix apple juice, apple cider, sugar and 10 cinnamon sticks in large pot. Boil until sugar dissolves. Let it set for 24 hours.

Add the everclear and mix well. Remove cinnamon sticks. Pour mixture into bottles with 1 new cinnamon stick in each bottle.

Let it sit for 2 to 4 weeks before drinking. It's worth the wait!

Hot Apple Pie

Wallaby's

1 oz. Tuaca liquer

Fill with hot apple cider. Float fresh cream on top. Add cinnamon stick. Sprinkle with nutmeg.

Jimmy's Warmer

Jimmy's American Café

3/4 oz. praline liqueur
3/4 oz. brandy

Fill with hot coffee. Float heavy cream on top.

Hot Almond Bar

Iowa Machine Shed

1 1/4 oz. Amaretto

Fill with hot chocolate. Float 1/2 ounce cream. Garnish with whipped cream and cherry.

Hot Buttered Rum Recipe

Jean Herrman

1 qt. premium vanilla ice cream
1 lb. brown sugar
1 lb. powdered sugar
1 lb. butter (no substitutes)
1 tsp. nutmeg
1 tsp. cinnamon

Let butter soften. Cream sugar, butter and spices in large mixing bowl. Add softened ice cream. Store in freeze or refrigerator, depending on use.

In a mug, mix:

1 T. batter, or to taste
1 jigger (1 oz.) dark rum

Fill with boiling water. Add dash of fresh nutmeg.

Find a good book, a warm blanket, and relax.

Kahlua

Tina Hansen

1 1/2 c. sugar
2 1/4 c. water
5 1/2 tsp. instant coffee
3 1/2 tsp. real vanilla
1 1/2 c. vodka

Mix sugar, water and coffee; and boil for 5 minutes. Add vanilla and vodka. Bottle and store at room temperature. Best if it stands about 3 weeks before drinking. Yield: 1/5 gallon.

I make several batches, put them in fancy bottles and give as holiday gifts.

Holiday Milk Punch

Like Eggnog)

1 c. sugar
1 c. dark rum
1/2 c. brandy
2 T. vanilla extract
1/2 gal. (8 c.) whole milk
Grated nutmeg (opt.) or cinnamon

Dissolve sugar in rum, brandy and vanilla extract in large heavy pitcher. Add milk; freeze until very cold or even slushy, about 4 to 8 hours. (Can be frozen for a month.) Pour into glasses, grate nutmeg over each glass, if desired, and serve. Yield: 8 servings.

Nutritional Information Per Serving: 355 calories, 8 gm protein, 36 gm carbohydrates, 8 gm fat (5 gm saturated), 0 gm fiber, 120 mg sodium.

Drinks

Brandy Alexander: Combine 2 cups each brandy, white crème de cacao and heavy cream or half & half with 1/2 cup cold water in large pitcher. Cover; refrigerate at least 4 hours. Dust each serving with nutmeg.

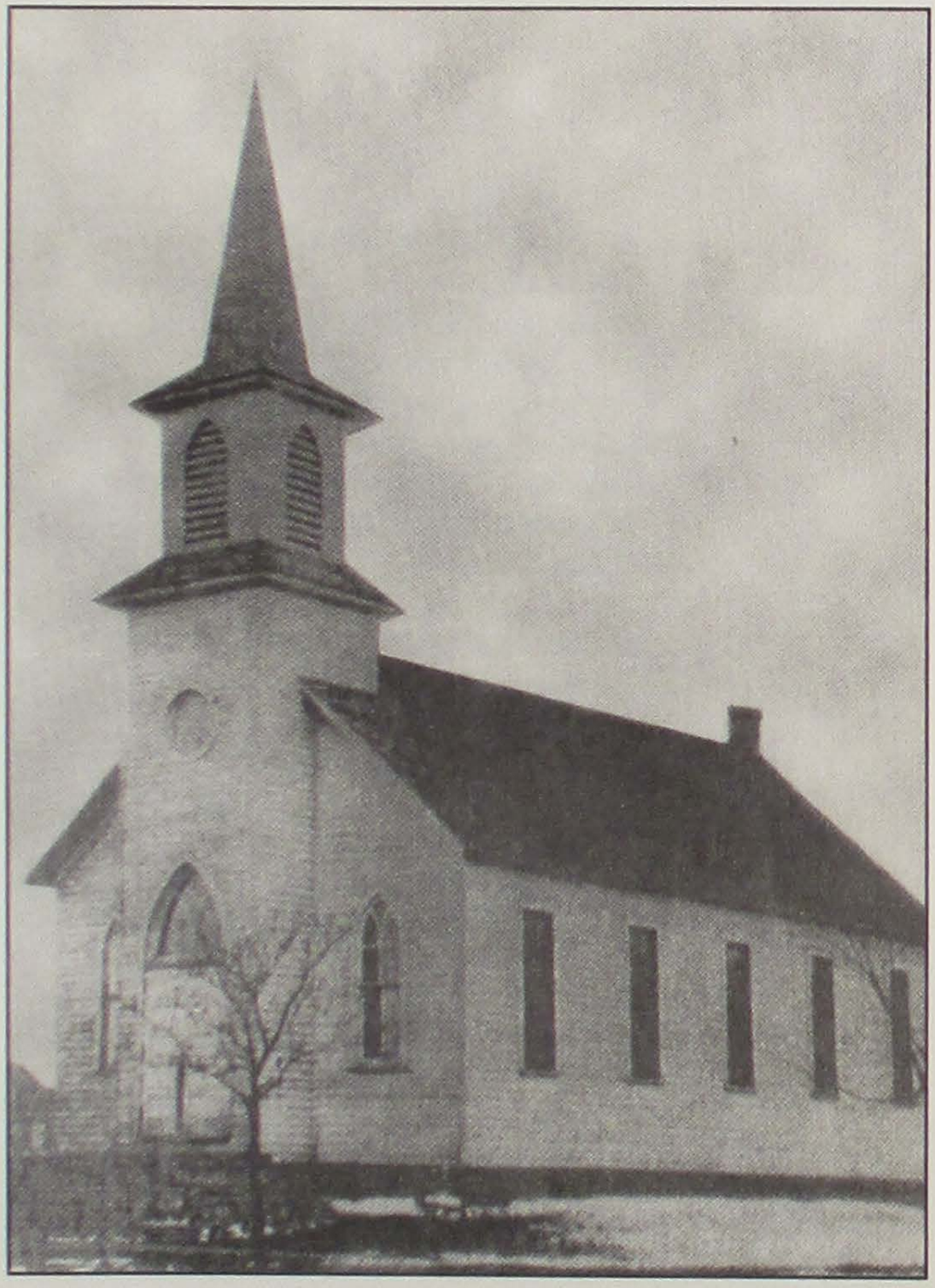
Mocha Alexander: Reduce crème de cacao to 3/4 cup; add 3/4 cup coffee-flavored liqueur. Sprinkle with cocoa powder.

Dreamy Alexander: Reduce crème de cacao to 3/4 cup; add 3/4 cup cointreau. Slip half an orange slice onto the rim of each glass.

Alexander Mint: Opt instead for dark crème de cacao and reduce to 1 cup; add 1/2 cup white or green crème de menthe. Garnish with a chocolate-covered mint.

Notes & Recipes

Breads



The first church was called Church of the Good Shepherd. Four lots on Boone Street (now Lincoln Way) were purchased for $500 and a frame church was built. The structure was 34'x36' and held about 60 people. Heat was provided by a large wood burning cast iron stove. Parishioners furnished the wood.

Kitchen Prayer

Bless my little kitchen, Lord
I love its every nook.
And bless me as I do my work,
Wash pots and pans and cook.
May the meals that I prepare
Be seasoned from above,
With Thy blessings and Thy grace
But most of all, Thy love.
As we partake of earthly food
The table Thou hast spread
We'll not forget to thank Thee, Lord,
For all our daily bread.
So, bless my little kitchen, Lord
And those who enter in
May they find naught,
But joy and peace and happiness therein.

Amen

~ E. Finn

Breads

Quick Breads

Apple-Carrot Bread

Judy Roberts

1/2 c. shredded carrots
1/2 c. chopped red apples
1/2 c. chopped yellow apples
1/2 c. chopped dates
4 tsp. softened butter
1 1/2 c. sugar
1 tsp. nutmeg
1 tsp. ground cloves
1 tsp. cinnamon
1 c. water
1/2 c. orange juice

Mix these ingredients in saucepan. Cook for 5 minutes. Let cool.

Sift:

1 c. flour
1 c. whole wheat flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt

Add to cooled cooked mixture. Bake at 350° for 45 minutes in a sprayed loaf pan. Yield: 1 loaf.

Applesauce Bread

E. Finn

1 c. margarine
3 1/2 c. sugar
2 eggs
3 c. applesauce
5 1/4 c. flour
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
2 tsp. salt
4 tsp. baking soda
1 c. boiling water
1 1/2 c. nuts
2 c. raisins

Cream margarine and sugar. Add eggs and applesauce. Put all dry ingredients together, except baking soda. Dissolve baking soda in boiling water. Add dry ingredients and baking soda water. Mix well. Add nuts and raisins. Fill 3 large loaf pans 3/4-full and bake at 350° for 1 hour, or until done.

Applesauce-Oatmeal Bread

Denise Griffith

1 1/2 c. sifted flour
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
2/3 c. brown sugar
2 eggs
1 c. applesauce
1/4 c. butter, melted
1 1/2 c. quick oatmeal
1 c. raisins

Sift together dry ingredients; stir in brown sugar. Add eggs, applesauce and butter; stir well. Add the remaining ingredients. Stir well. Turn into greased and floured 5 x 9 1/2 x 3-inch loaf pan. Bake at 350° for 40 minutes; cool. Stir 1 day for best results.

Low-Fat Banana Nut Bread

Sharon Jenkins

3 ripe bananas, well mashed
2 eggs, beaten until light
2 c. flour
3/4 c. sugar
1 tsp. salt
1 tsp. baking soda
1/2 c. chopped nuts (pecans or walnuts)
Cooking spray

Mix bananas and eggs. Blend in the flour, sugar, baking soda and salt. Add nuts. Spray a 5x9-inch loaf pan with cooking spay and add batter. Bake for 1 hour at 350°.

Variation: One to 2 cups of chocolate chips can be added to the batter.

Banana Bread

1/2 c. butter
1 1/2 c. sugar
3 bananas
4 T. sour cream
1 tsp. vanilla
1 tsp. baking soda
2 c. flour
2 eggs
1/2 bag chips (opt.)
Nuts (opt.)

Cream butter, sugar, eggs, vanilla, sour cream, bananas and flour, and baking soda last. For muffins, bake at 325° for 30 to 40 minutes. For bread, bake at 350° for 45 to 50 minutes.

Nutty Banana Bread

1 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 egg, beaten
1 c. sugar
4 T. butter, melted
3 ripe med. bananas, mashed
1 c. chopped nuts

Preheat oven to 325°. Combine flour, baking soda and salt in a medium bowl. Mix egg, sugar and butter. Add bananas and combine with flour mixture. Add nuts. Pour into a greased 6-cup loaf pan. Bake at 325° for 60 to 75 minutes. Yield: 1 loaf.

Note: Batter may be used to make muffins. Fill muffin tins 2/3-full. Bake at 350° for 25 to 30 minutes.

Banana-Oatmeal Bread

4 T. vegetable shortening
1/2 c. sugar
2 eggs, beaten
2 T. water
4 ripe bananas, mashed
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla
3/4 c. regular or quick oatmeal
1/2 c. chopped nuts

Cream shortening and sugar; add eggs. Mix water with bananas. Combine flour, baking powder, salt and baking soda. Alternately add dry mixture and bananas to shortening mixture, blending well after each addition. Add vanilla, oatmeal and nuts. Pour into a greased 8-cup loaf pan. Let stand for 30 minutes. Preheat oven to 350° and bake for 45 to 60 minutes. Yield: 1 loaf.

Moist Banana Bread

Deanne Stuart

1 c. margarine
2 c. white sugar
2 tsp. vanilla
2 tsp. lemon juice
4 eggs
2 c. mashed bananas
3 1/2 c. flour
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder
1 c. sour cream
1 c. chopped nuts (opt.)
1 c. chocolate chips (opt.)

Cream sugar, margarine, eggs, vanilla and lemon juice. Mix in bananas. Add flour, baking soda, salt and baking powder. Blend in sour cream; fold in chips and nuts. Pour into greased loaf pans. Bake at 350° for 50 to 55 minutes. Cool for 10 minutes; remove from pans. Yield: 2 loaves.

Banana Bread

Priscilla Matt

1 1/2 c. white sugar
1/2 c. butter or margarine (soft)
1 c. banana pulp (2 bananas)
2 egg yolks
1 c. milk
1 tsp. vanilla
1 tsp. baking soda
2 c. flour
1 c. nuts (opt.)

Cream sugar and butter; add banana pulp. Add the remaining ingredients; mix well. Bake in a greased large loaf pan (or 2 small ones) for 1 hour at 350°.

Banana Bread

Janice Rober

1/2 c. shortening
1 1/2 c. sugar
2 eggs, beaten
2 c. flour
1/4 tsp. baking powder
3/4 tsp. baking soda
1 tsp. salt
1/4 c. milk
1/2 tsp. vinegar
1 c. mashed bananas
1 tsp. vanilla

Cream together butter and sugar. Add eggs. Sift and add flour, baking powder, baking soda and salt. Beat for 2 minutes with electric mixer. Add sour milk, bananas and vanilla. Stir together. Pour into 2 greased and floured large loaf pans. Bake at 350° for 1 hour.

It is best to mix the milk and vinegar first and let it sit on the counter to let it sour while mixing the rest of the ingredients.

St. Thomas Banana-Nut Loaf

Sandi Austin

1/2 c. butter
1 c. sugar
2 eggs
2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
3 lg. bananas, mashed
1 c. chopped nuts
1 T. melted butter
Cinnamon-sugar mixture

Cream butter and sugar; beat in eggs. Mix in sifted dry ingredients. Beat the mashed bananas and add nuts. Pour in a greased and floured loaf pan (5x9x3-inch). Bake at 350° for 50 to 60 minutes. While loaf is still warm, pour melted butter over top and sprinkle with cinnamon-sugar mixture.

Beer Bread

Darlene Bovee

3 c. self-rising flour
3 T. sugar

Mix together. Add 1 can of room-temperature beer. Put in loaf pan sprayed with oil. Melt 3 tablespoons margarine and pour over top. Bake at 350° for 1 hour.

Beer Bread

Christine Baker

3 c. self-rising flour
2 T. sugar
1 can warm beer

Mix all ingredients and place in a greased loaf pan. Bake at 350° for 1 hour.

Beer Bread

Mary Lynch

3 c. all-purpose flour
3 tsp. baking powder
1 1/2 tsp. salt
3 T. sugar
1 (12 oz.) can beer
2 to 3 T. melted margarine

Grease a loaf pan. Mix dry ingredients. Add beer and mix. Pour into loaf pan and bake for 1 hour at 375°.

Variation: Instead of 3 tablespoons sugar, add 3/4 cup brown sugar, 1 teaspoon cinnamon and 1/2 cup raisins or walnuts.

Casserole Quick Bread

Judy Maly

1 c. milk, scalded
3 T. sugar (or sorghum)
2 tsp. salt
1 1/2 T. shortening
1 c. warm water
2 pkg. yeast
4 1/2 c. flour (can use half whole wheat flour)

Scald milk in a 4-quart pan. Add sugar, salt and shortening. Cool to lukewarm. Dissolve yeast in water. Add to above. Add flour and stir for 2 minutes. Cover and let rise for about 1 hour, until tripled. Stir for 30 seconds. Put into a greased 3-quart bowl and smooth top with wet hands. Bake at 375° for 40 to 50 minutes.

Hot Blueberry Bread

Cathy Gerbracht

2 eggs
1 c. sugar
1 c. milk
1/4 c. butter, melted
3 c. flour
1 T. + 1 tsp. baking powder
1 tsp. salt
2 c. blueberries, tossed with 2 T. flour

Add all of the above ingredients, except blueberries and flour. Mix well. Fold in blueberries coated with flour. Pour into 2 loaf pans. Bake at 350° for 50 to 60 minutes.

Also makes good muffins; bake for 20 minutes at 350°.

Buttermilk-Chocolate Bread

Michelle Thilges

1/2 c. butter or margarine, softened
1 c. sugar
2 eggs
1 1/2 c. all-purpose flour
1/2 c. baking cocoa
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1 c. buttermilk
1/3 c. chopped pecans

CHOCOLATE HONEY BUTTER:
1/2 c. butter (no substitutes), softened
2 T. honey
2 T. chocolate syrup

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, cocoa, salt, baking powder and baking soda; add to creamed mixture alternately with buttermilk. Fold in pecans. Pour into a greased 5x9x3-inch loaf pan. Bake at 350° for 55 to 60 minutes, or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small mixing bowl, beat butter until fluffy. Add honey and chocolate syrup; mix well. Serve with the bread. Yield: 1 loaf (1/2 cup butter).

Edith Hewitt's Lemon Bread

Gloria Cain

1 c. sugar
6 T. shortening
1 T. grated lemon rind
2 lg. eggs
1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
1/2 c. chopped nuts

Mix the above ingredients together. Pour into 2 greased loaf pans and bake at 350° for 45 to 50 minutes. Just before taking from the oven, heat 1/4 cup sugar and 3 tablespoons lemon juice. Pour over hot bread as soon as taken out of oven. Yield: 2 loaves.

Lemon Bread

Lisa Dolan

1 sm. pkg. instant lemon pudding
1 box lemon cake mix
4 eggs
1/3 c. oil
1 c. hot water
2 tsp. poppy seeds

Combine ingredients. Mix well. Put in 2 loaf pans. Bake at 350° for 25 to 30 minutes.

Lemon Bread

Ardella Scalise

1 c. sugar
1/2 c. margarine
1/2 c. milk
2 eggs
1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 grated lemon rind

Cream sugar and margarine. Add eggs; beat well. Add lemon rind. Sift dry ingredients. Add milk and dry ingredients, alternating. Add 1/2 cup nuts, if desired. Bake loaf at 350° for 1 hour.

Mix 1/2 cup sugar and juice of 1 lemon. Pour over or drip over hot bread so lemon soaks in bread. Keep bread in pan for about 10 minutes so lemon mixture can drip down sides of bread.

Easy Lemon-Poppy Seed Bread or Muffins

Cathy Gerbracht

1 pkg. lemon cake mix
1 pkg. lemon pudding (instant)
1/4 c. poppy seeds
1/2 c. oil
4 eggs
1 c. water

Mix all ingredients until smooth. Pour into loaf pan and bake at 350° for 40 minutes, or pour into muffin tin and bake at 350° for 20 minutes.

Lemon-Raspberry Bread

Stacie Francois

(Low-Fat)

1/4 c. margarine
2/3 c. + 1/2 c. sugar
1 lg. egg
2 lg. egg whites
1 T. grated lemon rind
1/2 tsp. vanilla
2 1/4 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
8 oz. lemon yogurt
1 c. raspberries
1/2 c. lemon juice

Cream margarine and 2/3 cup sugar until light. Add egg, egg whites, lemon rind and vanilla. Beat until blended. Add flour, baking powder and baking soda, alternating with yogurt. Stir in raspberries. Pour into loaf pan and bake at 350° for 55 minutes.

Combine 1/2 cup sugar and lemon juice in saucepan. Boil and cook for 1 minute. Pierce top of baked bread several times with fork. Pour glaze mixture over bread. Cool for 10 minutes in pan; remove and cool completely.

Peaches and Cream Bread

12 frozen dinner rolls, thawed
1 (3 oz.) pkg. cream cheese
2 T. sugar
2 tsp. flour
1 egg yolk
1/2 tsp. vanilla
1 (16 oz.) can sliced peaches, drained & thinly sliced

TOPPING:
1 c. sour cream
3 1/2 T. sugar
1 tsp. vanilla
Fresh peach slices, for garnish (opt.)

Heat oven to 350°. Press 6 rolls together and roll into a 10-inch circle. Place in a 9-inch springform pan sprayed with nonstick cooking spray. Beat together cream cheese, sugar, flour, egg yolk and vanilla. Spread evenly over dough. Arrange peaches evenly over cream cheese mixture. Press remaining 6 rolls together and roll to a 10-inch circle. Place over peaches. Cover with sprayed plastic wrap. Let rise until double. Remove wrap and bake for 15 minutes. With a sharp knife, make several slits in top layer. Bake for an additional 15 to 20 minutes.

Topping: Mix sour cream, sugar and vanilla. Spread over baked bread and continue baking for 10 minutes. Cool completely and garnish with fresh peaches, if desired.

Note: You can use other varieties of fruit for a different result.

From Rhodes Bake-N-Serv. It's just peachy.

Pumpkin Bread

Betty Cole

3 1/3 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
3 c. sugar
1 c. oil
4 eggs
2/3 c. water
2 c. canned pumpkin

Sift together dry ingredients, including sugar, into a large mixing bowl. Make a well in dry ingredients and add all remaining ingredients. Pour into a greased and floured loaf pan. Bake at 350° for 1 hour, or until done. Yield: 2 to 3 loaves.

Pumpkin Bread

Elin Herrman's Grandma Archey

Beat:

2 c. sugar
2 c. pumpkin, or 1 (15 oz.) can is fine
1 c. vegetable oil
4 eggs
2/3 c. water

Add:

3 c. flour
2 tsp. baking soda
2 tsp. salt
1/2 tsp. baking powder
2 tsp. cinnamon
1 tsp. ground cloves
1 tsp. allspice
1 tsp. nutmeg
1 c. raisins
1 c. walnuts

Pour into 2 greased and floured bread loaf pans. Bake for 1 hour at 350°. Loaves are done when toothpick inserted into center comes out clean. Let cool on rack for 20 to 30 minutes before turning out.

Freezes well.

Pumpkin Bread

Lynn Deiter,
In Loving Memory of Karen Gibson

Mix together:

3 c. sugar
3 eggs
1 c. oil

Add:

2/3 c. water
1 (15 oz.) can pumpkin

Add:

3 1/3 c. flour
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg

Mix well. Pour into loaf pans (3/4 full approximately). Bake at 350° for 50 to 60 minutes.

Pumpkin Bread

In Memory of Isabel Pesek

3 1/2 c. flour
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1/2 to 1 tsp. nutmeg
1/2 tsp. ginger
3 c. sugar
1 c. Wesson oil
4 eggs
2/3 c. water
2 c. pumpkin
1 (6 oz.) pkg. chocolate chips

Sift dry ingredients. Add the remaining ingredients (use the large bowl of a "stand" electric mixer). Mix all very well. Bake in 3 loaf pans (regular size), greased and floured. For the first half hour, bake at 350°; for the remaining half hour, bake at 300°.

This recipe is easy to do, and good.

Pumpkin Bread

Darlene Bovee

3 1/3 c. flour
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
3 c. sugar
1 c. oil
4 eggs
2/3 c. water
2 c. canned pumpkin
1/2 c. nuts (opt.)

Sift dry ingredients. Make a well and add remaining ingredients. Mix until smooth. Place in 3 greased and floured bread pans. Bake for 1 hour. Cool slightly before removing from pans. Make at least 1 day before using.

Freezes well.

Rhubarb Bread

Marilyn Wagner

1 1/2 c. brown sugar
2/3 c. oil
1 egg
1 tsp. salt
1 tsp. vanilla
1 tsp. baking soda, mixed with 1 c. sour milk, or sour milk mixed with 1 T. vinegar
2 1/2 c. flour
1 1/2 c. diced rhubarb
1/2 c. nuts

Mix together. Put into 2 well-greased loaf pans.

TOPPING:
1/2 c. brown sugar
1 T. melted butter
1/2 tsp. cinnamon

Sprinkle half of this mixture on top of each loaf and bake for 1 hour at 325°.

Ruth Barrington's Rhubarb Bread

Kathy Laczniak

1 1/2 c. brown sugar
1/2 c. salad oil
1 egg
1 c. sour milk
1 tsp. salt
1 tsp. baking soda
1 tsp. vanilla
2 1/2 c. flour
1 1/2 to 2 c. cut-up rhubarb
1/2 c. nuts

Cream sugar and oil; add egg and milk. Gradually add salt, baking soda, vanilla and flour. Mix well. Add rhubarb and nuts. Pour into 2 greased loaf pans. Top with 1/2 cup sugar and 1 tablespoon butter that have been mixed together. Bake at 325° for 1 hour.

River Quick Bread

Sharon Reese

Mix:
2 c. flour
1/3 c. sugar
3 tsp. baking powder
3/4 tsp. salt

Set aside.

In a separate bowl, mix 1 egg and 1 cup of milk. Add this to the dry ingredients and stir but don't overmix. Spread mixture in a buttered 5x9-inch loaf pan. Sprinkle with cinnamon and sugar. Bake in a preheated 350° oven for 35 minutes. Turn out and cool.

Strawberry Bread

Beth Lynch

3 c. flour
1 tsp. salt
1 tsp. baking soda
2 c. sugar
2 (10 oz.) pkg. frozen strawberries
4 eggs
1/4 c. oil
1 c. nuts (opt.)

Mix all ingredients. Put in a greased loaf pan. Bake at 350° for 1 hour. Cool for 10 minutes and turn onto a cooling rack.

Wine Bread

Tina Hansen

1 pkg. yellow cake mix
1 sm. pkg. vanilla instant pudding
1 c. sherry
4 eggs
3/4 c. oil
1 tsp. nutmeg

Preheat oven to 350°. Mix all together and beat for 5 minutes with electric mixer. Bake in 2 loaf pans for 45 to 50 minutes.

Ida's Zucchini Bread

3 beaten eggs
1 c. white sugar
1 c. brown sugar
1 c. salad oil
2 c. grated zucchini
3 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
2 tsp. vanilla

Mix eggs, oil, sugars, zucchini and vanilla. Sift dry ingredients together. Combine with zucchini mixture. Add raisins and nuts, if desired. Divide into 2 (4x8-inch) greased loaf pans. Bake at 350° for 1 hour.

Muffins

Apple Crisp Muffins

Cathy Kaspar

3 1/2 c. flour
3 c. peeled, diced apples
2 c. sugar
1 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
1 1/4 c. vegetable oil
2 eggs, lightly beaten
1 tsp. vanilla

Preheat oven to 350°. Spray 2 (12-cup) muffin tins.

In a large bowl, combine flour, apples, sugar, salt, baking soda and cinnamon. Stir in oil, eggs and vanilla. Fill muffin cups to the top. Bake for 30 minutes. Cool for 5 minutes before removing from pan. Yield: 24 muffins.

Banana Split Muffins

Mackenzie Trachta,
Granddaughter of Lois Whitefield

1 1/2 c. all-purpose flour
1 c. sugar
1/2 c. mini semi-sweet chocolate chips
1/2 c. chopped pecans
1 tsp. baking soda
1 tsp. salt
3 med. ripe bananas, mashed
1/2 c. regular mayonnaise (not light or fat-free)
6 maraschino cherries, halved

In a bowl, combine flour, sugar, chocolate chips, pecans, baking soda and salt. In another bowl, combine bananas and mayonnaise. Stir into the dry ingredients just until moistened. Fill greased or paper-lined muffin cups 3/4-full. Bake at 375° for 20 to 25 minutes, or until muffins test done. Press a cherry half, cut-side down, into the top of each muffin. Cool for 5 minutes before removing from pan to a wire rack. Yield: 1 dozen.

Best-Ever Banana-Nut Muffins

Natalie Short

(or Banana Bread)

1/2 c. butter
1 1/4 c. sugar
2 eggs
5 overripe bananas
2 c. all-purpose flour
1 tsp. salt
2 tsp. baking soda
2 T. wheat germ
1 c. chopped nuts

Preheat the oven to 350°. Cream the shortening and sugar in the bowl of an electric mixer. Add the eggs and bananas; blend until the bananas are thoroughly mashed. In a separate bowl, sift the flour, salt and baking soda; stir in the nuts and wheat germ. Add the dry ingredients to the banana mixture and blend until just mixed. Pour the batter into the prepared muffin tins, filling them approximately 3/4-full. Bake for 25 minutes, or when the top springs back when gently pressed. Yield: 24 muffins.

If you want to make banana bread, fill 2 loaf pans about 2/3-full and bake for 50 to 60 minutes. Yield: 2 loaves.

Easy Banana Muffins

Sue Sprong

1/2 c. butter, softened
1 c. sugar
2 eggs
3 ripe bananas, mashed
1 1/4 c. flour
1/2 tsp. baking soda

In a large bowl, beat the butter and sugar until creamy. Add the eggs and beat until light and fluffy. Stir in the bananas; mix well. Add the flour and baking soda, stirring just enough to moisten. Spoon the batter into greased or paper muffin tins and bake at 350° for about 20 minutes, or until a wooden toothpick inserted in the center comes out clean. Yield: about 16 muffins.

Note: Can sprinkle the tops with rolled oats before baking or toss some chocolate chips and/or nuts into the batter.

Blueberry Muffins

Jeannine Moore

1 3/4 c. flour
2/3 c. sugar
1 T. baking powder
3/4 tsp. salt
6 T. soft butter or oleo
1 egg
1/2 tsp. vanilla
1/2 c. milk
1 tsp. grated lemon peel
1 c. fresh or frozen blueberries (do not thaw)

Mix dry ingredients. Cut in butter until mixture is like small crumbs. Mix egg, vanilla, milk and lemon peel until well blended. Add to dry ingredients and mix as little as possible; add blueberries. Spoon into muffin pans or cupcake wraps. Bake for 20 to 25 minutes, until golden.

This recipe was in an old *Good Housekeeping*.

A smile takes but a moment, but the memory of it lasts forever.

Blueberry-Orange Muffins

Joan Jones

2 c. flour
3/4 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1 egg, slightly beaten
1 tsp. grated orange peel
2/3 c. orange juice
1/4 c. vegetable oil
1 c. blueberries
1/4 c. walnuts or pecans (opt.)

TOPPING:
1 T. flour
1/4 c. sugar
1 T. butter

Preheat oven to 400°. Spray 12 muffin cups with cooking spray or use cupcake paper liners. In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, blend egg, orange peel, orange juice and oil; stir into flour mixture just until blended. Gently fold in blueberries. Spoon batter into muffin cups. Blend flour and sugar for topping. Cut in butter until mixture is in small pieces. Sprinkle topping on each muffin. Bake for 16 to 22 minutes, or until lightly browned. Cool for 5 minutes, then remove carefully from pan. Yield: 12 muffins.

Bran Muffins

Mary Breidinger

3 c. all-purpose flour
1 tsp. baking soda
1 1/2 T. baking powder
1 T. cinnamon
2 c. bran
4 eggs
1 1/2 c. vegetable oil
1 1/4 c. molasses
3 c. finely-grated carrots
1 c. raisins or currants
1/2 tsp. salt (opt.)

Sift together flour, baking soda, baking powder, salt and cinnamon. Add bran; set aside. Beat eggs; add oil, sugar and molasses. Stir in dry ingredients and grated carrots and raisins. Bake at 350° to 375° for about 20 to 25 minutes. Ovens vary so you have to watch to see what works for your oven.

Very, very good. Makes a big batch.

Bran Muffins

Karen Cruise

1 1/2 c. wheat bran
1 c. buttermilk (I substitute 1 c. milk with 1 T. vinegar; let stand a couple of minutes)
1/3 c. vegetable oil
1 egg
2/3 c. brown sugar
1/2 tsp. vanilla
1 c. flour (I use whole wheat)
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/2 c. raisins

Preheat oven to 375°. Mix together wheat bran and buttermilk; let stand a few minutes. Beat together oil, egg, sugar and vanilla; add to buttermilk/bran mixture. Stir together flour, baking soda, baking powder and salt. Stir flour mixture into bran mixture until just blended. Fold in raisins and spoon into prepared muffin tins. Bake for 15 to 20 minutes. (Freeze well; microwave individual muffins for 30 to 45 seconds.)

Oat Bran Muffins

Jennifer Dubendorf

2 c. oat bran cereal
1/4 c. firmly-packed brown sugar
2 tsp. baking powder
1 c. skim milk
2 egg whites, slightly beaten
1/4 c. honey or molasses
2 T. vegetable oil

Heat oven to 425°. Line 12 muffin cups or spray well with cooking spray. Combine dry ingredients. Add combined milk, egg whites, honey and oil, mixing just until moistened. Fill muffin cups almost full; bake for 15 to 17 minutes, until golden brown.

Can be stored in freezer. To reheat, microwave on HIGH for 30 seconds.

If you are too busy to pray, you are too busy.

Pecan Sticky Muffins

2 c. all-purpose flour
1 T. baking powder
1 tsp. ground cinnamon
1/4 tsp. salt
2 eggs
1 c. milk
1/4 c. vegetable oil
1/2 c. packed brown sugar
1 tsp. vanilla extract

TOPPING:
1/4 c. butter or margarine, melted
1/4 c. packed brown sugar
1 c. pecans

In a large bowl, combine flour, baking powder, cinnamon and salt. In another bowl, beat eggs, milk, oil, sugar and vanilla until smooth. Stir into dry ingredients just until moistened. Into each greased muffin cup, spoon 1 teaspoon butter, 1 teaspoon brown sugar and 1 heaping tablespoon pecans. Top each muffin cup with 1/4 cup batter. Bake at 350° for 25 to 30 minutes, until muffins test done. Invert pan onto a piece of foil. Let stand for 2 minutes; remove from pan. Yield: 1 dozen.

Pumpkin and Cream Cheese Muffins

8 oz. cream cheese
3 eggs
2 1/2 c. sugar
2 1/2 c. flour
1/4 c. pecans, roughly chopped
3 T. butter, melted
2 1/2 tsp. cinnamon
1/2 tsp. salt
2 tsp. baking powder
1/4 tsp. baking soda
1 1/4 c. solid-packed pumpkin
1/3 c. vegetable oil
1/2 tsp. vanilla extract

Heat oven to 375°. Lightly coat 2 (12-cup) standard muffin tins with oil and set aside. Mix the cream cheese, 1 egg and 3 tablespoons sugar in a small bowl; set aside. Toss 5 tablespoons sugar, 1/2 cup flour, pecans, butter and 1/2 teaspoon cinnamon together in a medium bowl; set aside.

Combine the remaining sugar, flour, salt, baking powder, baking soda and remaining cinnamon in a large bowl. Lightly beat the remaining eggs, pumpkin, oil and vanilla together in a medium bowl. Make a well in the center of the flour mixture, pour the pumpkin mixture into the well, and mix with a fork just until moistened. Evenly divide half of the batter among the muffin cups. Place 2 teaspoonfuls of cream cheese filling in the center of each cup and fill with the remaining batter. Sprinkle some of the pecan mixture over the top of each muffin and bake until golden and a tester, inserted into the muffin center, comes out clean, 20 to 25 minutes. Cool on wire racks. Yield: 24 muffins.

Nutritional Information Per Muffin: 2.6 gm protein, 8.3 gm fat, 30.1 gm carbohydrate, 1 gm fiber, 73.7 mg sodium, 13 mg cholesterol, 202 calories.

Teddy Wants S'more Muffins

Jennifer Dubendorf

TOOLS:
Large mixing bowl
Dry & liquid measuring cups
Measuring spoons
Rolling pin
Resealable plastic bag
Rubber spatula or wooden spoon
Wire whisk
Muffin pan
Cooling rack
Toothpick
Pot holder

42 sq. Honey Maid honey grahams, finely crushed (about 3 c. crumbs)
1/4 c. sugar
1 T. Calumet baking power
1 c. milk
1 egg, slightly beaten
3 T. honey
1 1/2 c. Teddy Grahams chocolate graham snacks, divided
1/2 c. Jet-Puffed mini marshmallows

Preheat oven to 350°. Spray 12 medium muffin cups with nonstick cooking spray. Mix graham crumbs, sugar and baking powder in a large bowl. Add milk, egg and honey; stir just until moistened. Stir in 1 cup of the graham snacks. Spoon batter evenly into prepared muffin cups. Toss the remaining 1/2 cup graham snacks with marshmallows. Sprinkle evenly over batter; press lightly into batter. Bake for 16 minutes, or until toothpick inserted in centers comes out clean. Let stand for 5 minutes; remove from pan. Serve warm. Yield: 12 (1-muffin) servings.

Note: To crush graham crackers, place them in a resealable plastic bag and roll firmly with rolling pin.

Orange Mini Muffins

Mackenzie Trachta,
Granddaughter of Lois Whitefield

1 3/4 c. all-purpose flour
2/3 c. packed brown sugar
2 1/2 tsp. baking powder
1/4 tsp. salt
1 egg
3/4 c. orange juice
1/2 c. sour cream
1/4 c. vegetable oil
1 T. grated orange peel
1 1/2 tsp. vanilla extract

In a large bowl, combine the dry ingredients. In another bowl, beat the egg, orange juice, sour cream, oil, orange peel and vanilla. Stir into dry ingredients just until moistened. Fill greased miniature muffin cups 2/3-full. Bake at 350° for 18 to 20 minutes, or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Yield: 4 dozen.

Oreo Muffins

Denise Griffith

1 3/4 c. all-purpose flour
1/4 c. sugar
1 T. Davis baking powder
1/3 c. butter or margarine
1 c. milk
1 egg
16 Oreo chocolate sandwich cookies, coarsely chopped
1/2 c. mini semi-sweet chocolate chips (opt.)
Cookie Crumb Topping

Mix flour, sugar and baking powder in a medium bowl; cut in butter until mixture resembles coarse crumbs. Blend milk and egg in a small bowl; stir into flour mixture. Gently stir in chopped cookies and, if desired, chocolate chips; do not overmix. Spoon batter into 12 greased or paper-lined 2 1/2-inch muffin pan cups. Sprinkle with cookie crumb topping. Bake at 400° for 15 to 20 minutes, or until toothpick inserted near center comes out clean. Cool in pan on wire rack 5 minutes. Remove from pan; cool slightly. Serve warm.

Cookie Crumb Topping: Mix 5 finely-chopped Oreo cookies and 3 tablespoons of all-purpose flour and sugar. Blend in 2 tablespoons softened butter or margarine until crumbly.

Cream Cheese Pumpkin Muffins

Juli Stewart

3 eggs
2 c. sugar + 1 T. sugar, divided use
1/2 c. oil
1 tsp. baking soda
1/2 tsp. salt
1 c. pumpkin
2 1/4 c. flour
1 T. pumpkin pie spice
2 (3 oz.) pkg. cream cheese

Combine 2 slightly-beaten eggs, 2 cups sugar, oil and pumpkin; mix well. Combine flour, spice, baking soda and salt in a separate bowl; make a well in center. Pour pumpkin mixture into well; stir just until dry ingredients are moistened. Spoon half of the batter into 24 paper-lined muffin cups.

Combine cream cheese, 1 egg and 1 tablespoon sugar; mix well. Spoon mixture over partially-filled muffin cups. Spoon the remaining batter over cream cheese mixture, carefully spreading to edge. Bake for 20 to 25 minutes at 350°.

Raisin Bran Muffins

Carla Schaefer

5 c. all-purpose flour
3 c. sugar
5 tsp. baking soda
1 1/2 tsp. salt
7 1/2 c. raisin bran cereal, or 1 (15 oz.) box
1 qt. buttermilk
1 c. vegetable oil
4 eggs, beaten

Blend flour, sugar, baking soda and salt in a large mixing bowl. Stir in cereal. Add buttermilk, oil and eggs; blend until dry ingredients are moistened. Do not stir batter again. Mixture may be stored, covered, in a nonmetal bowl in refrigerator for up to 6 weeks. As needed, fill lightly-greased muffin pans 2/3-full. Bake at 400° for 15 to 20 minutes. If desired, you may brush melted butter over batter and sprinkle with cinnamon and sugar before baking. Yield: 4 dozen muffins.

Note: This recipe may be halved.

Touch of Spring Muffins

2 c. all-purpose flour
1/2 c. sugar
1 T. baking powder
1/2 tsp. salt
1 egg
3/4 c. milk
1/3 c. vegetable oil
1/2 c. sliced fresh strawberries
1/2 c. sliced fresh rhubarb

TOPPING:
6 sm. fresh strawberries, halved
2 tsp. sugar

In a large bowl, combine flour, sugar, baking powder and salt. In another bowl, beat egg, milk and oil until smooth. Stir into the dry ingredients just until moistened. Fold in strawberries and rhubarb. Fill greased or paper-lined muffin cups 3/4-full. Place a strawberry half, cut-side down, on each. Sprinkle with sugar. Bake at 375° for 22 to 25 minutes, or until muffins test done. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Yield: 1 dozen.

Coffeecakes

Applesauce Coffeecake

Natalie Short

1/4 c. packed brown sugar
1 T. margarine
1/2 tsp. cinnamon
1/4 c. chopped walnuts
1 c. + 2 T. enriched flour
1/3 c. sugar
1/2 tsp. baking powder
1/4 tsp. baking soda
Dash of salt
1 egg
1/2 c. applesauce
1/4 c. oil
1/2 tsp. vanilla

Preheat oven to 350°. Grease an 8-inch pan; set aside.

Mix together brown sugar, margarine and cinnamon until crumbly; save for topping. In a large mixing bowl, stir together dry ingredients. In a medium mixing bowl, beat egg; add applesauce, oil and vanilla. Mix and add to flour mixture. Stir until dry ingredients are moistened. Pour the batter into prepared pan. Sprinkle with topping. Bake for 20 to 25 minutes, until golden brown. Cool for about 20 minutes before serving. Cut into 9 squares.

We typically double this into a 9x13-inch pan.

Chocolate Chip Coffeecake

Tina Hansen

1 3/4 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
3/4 c. sugar
1/2 c. butter
1 tsp. vanilla
3 lg. eggs
1 c. sour cream
1 1/2 c. chocolate chips

TOPPING:
1 T. flour
1/3 c. brown sugar
2 T. butter
1/2 c. chocolate chips

Combine with pastry blender until crumbly. Sprinkle over cake and bake for 25 to 30 minutes. Cool on rack. Preheat oven to 350°. Combine flour, baking powder, baking soda and salt. Beat sugar, butter and vanilla in a large bowl until creamy. Add eggs, one at a time, beating well after each. Gradually add in flour mixture and sour cream. Fold in chocolate chips. Spread in pan and set aside.

Cream Cheese Coffeecake

Tina Hansen

2 tubes crescent rolls
2 (8 oz.) pkg. cream cheese
1 1/2 c. sugar
1 egg, separated
1 tsp. cinnamon
1 c. pecans

Grease the bottom of a 9x13-inch pan. Beat together 1 egg yolk, 1 cup sugar and 2 packages cream cheese. Beat well. Put 1 tube rolls on bottom of pan. Spread cream cheese filling over bottom layer of rolls. Put other package of rolls on top. Beat egg whites stiff; pour on top. Mix cinnamon, sugar and nuts; sprinkle on top. Bake at 350° for 30 to 35 minutes.

Fruit Coffeecake

Bea Gibbons

1 c. margarine
1 3/4 c. sugar
4 eggs
1 tsp. vanilla
1 1/2 tsp. baking powder
3 c. flour
1 can pie filling (cherry, blueberry or apricot)

Cream margarine, sugar and eggs. Add vanilla. Mix flour and baking powder. Add to cream mixture. Spray Pam in a 9x13-inch cake pan. Pour 1/2 mixture in pan. Cover with pie filling; add rest of mixture. Bake at 350° for 30 minutes.

Gooey Butter Coffeecake

Jennifer Dubendorf

1 box pound cake mix
2 eggs
1 stick butter or margarine, melted
1 (8 oz.) pkg. cream cheese
2 eggs
1 1/2 tsp. vanilla
1 box powdered sugar

Blend cake mix, 2 eggs and melted butter. Pour into an 8x12-inch pan. Combine cheese, 2 eggs, vanilla and powdered sugar (minus 3 tablespoons). Mix well; spread over cake mix. Bake for 15 minutes at 300°. Remove cake from oven and sprinkle remaining sugar; return to oven. Bake for 25 minutes.

Oreo Ripple Coffeecake

Denise Griffith

24 Oreo chocolate sandwich cookies, coarsely chopped
1/3 c. all-purpose flour
1/4 c. butter or margarine, melted
1/3 c. mini semi-sweet chocolate chips
1 (16 oz.) pkg. yellow pound cake
3/4 c. water
2 eggs
1 c. powdered sugar
4 tsp. milk
Orange slices & fresh raspberries, for garnish

Mix chopped cookies, flour and butter. Stir in chocolate chips; set aside. Prepare cake mix according to package directions using water and eggs. Pour half the batter into a 9- or 10-inch tube pan. Sprinkle 2 cups cookie mixture evenly over batter. Top with remaining batter and cookie mixture, pressing cookie mixture gently into batter. Bake at 350° for 45 to 50 minutes, or until toothpick inserted near the center comes out clean. Cool in pan on wire rack for 10 minutes. Remove from pan; invert cake and cool completely. Mix powdered sugar and milk; drizzle over cake. Garnish with orange slices and fresh raspberries.

Overnight Coffeecake

Alice Laabs

2/3 c. butter or margarine
1 c. white sugar
1/2 c. brown sugar
2 eggs
1 tsp. baking powder
1 c. milk, soured with 1 tsp. vinegar
1/2 tsp. salt
2 c. flour
1 tsp. cinnamon

Cream margarine, sugars and eggs. Add the remaining ingredients. Beat until smooth. Pour into a greased 9x13-inch pan.

Topping: Mix 1/2 cup brown sugar, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg and 1/2 cup walnuts. Sprinkle on top of cake mixture.

Refrigerate, covered, overnight. Bake at 350° for 30 minutes.

Fresh Rhubarb Coffeecake

Patty Willadsen

2 c. sugar
1/2 c. oleo
1 egg
1 c. milk
2 c. flour
1 tsp. baking soda
1/2 tsp. cinnamon
Pinch of salt
2 c. (or more) rhubarb

TOPPING:
1/2 c. flour
1/3 c. sugar
1/4 c. oleo
1/2 tsp. cinnamon

Cream sugar and oleo. Add the rest of cake ingredients and mix well. Put batter in a 9x13-inch pan. Mix topping ingredients together and spread over top of batter. Bake for 40 to 45 minutes at 350°.

Shoo Fly Coffeecake

Jennifer Dubendorf

3/4 c. butter, softened
1 c. sugar
3 eggs
1 1/2 tsp. vanilla
1/2 c. light molasses
3 c. flour
1 1/2 tsp. baking powder
2 tsp. baking soda
1/4 tsp. salt
1 1/3 c. sour cream

Filling: Mix:
1/2 c. brown sugar, packed
1/2 c. finely-chopped pecans
1 1/2 tsp. cinnamon

Preheat oven to 350°. Grease pan (tube pan, 10x4-inch pan, or 2 loaf pans).

Combine butter, sugar, eggs, vanilla and molasses in a large mixer bowl. Beat on medium speed for 2 minutes (300 strokes by hand). Mix in flour, baking powder, baking soda and salt alternately with sour cream.

For tube pan, spread 1/3 of batter (2 cups) in pan; sprinkle with 1/3 of filling (6 tablespoons). Repeat 2 times.

For 10x4-inch pan or 2 loaf pans, spread 1/4 of batter in pan (1 1/2 cups); sprinkle with 5 tablespoons of filling. Repeat 3 times.

Bake for 55 to 60 minutes, or until toothpick comes out clean. Cool slightly before removing from pan. Yield: 14 to 16 servings.

Sour Cream Coffeecake

Barbara Gillette

2 sticks butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla extract

Cream butter and sugar. Add eggs and vanilla. Mix dry ingredients. Add alternately with sour cream.

FILLING & TOPPING:
1/3 c. brown sugar
1/4 c. white sugar
1 tsp. cinnamon
1/3 c. chopped nuts

Mix together. Spread half the batter in a 9x13-inch pan, greased and floured. Sprinkle half the topping over this. Repeat with the remaining batter and topping. Bake for 45 minutes at 350°.

Sour Cream Coffeecake

Dixie Lickteig

TOPPING:
1 tsp. cinnamon
1 c. pecans, chopped
4 tsp. brown sugar

CAKE:
2 c. sugar
2 eggs
1 c. oleo

Mix together and add:
2 c. flour
1/4 tsp. salt
1 tsp. baking powder

Cream together and add 1 cup sour cream and 1 teaspoon vanilla. Mix all.

Grease and flour an angel food cake pan. Add 1/2 batter; sprinkle 1/2 topping. Add the rest of batter and the topping again. Bake at 350° for 60 to 65 minutes.

Sour Cream Coffeecake

Audrey Marley

1/2 c. butter or margarine
1 c. sugar
2 eggs, separated
1/2 tsp. vanilla
2 c. sifted flour
1 tsp. baking soda
1 tsp. baking powder
1 c. sour cream

Beat egg whites; set aside. Cream butter and sugar. Add egg yolks. Sift dry ingredients together and add to mixture. Add vanilla; add sour cream. Fold in egg whites. Spread 1/2 mixture in a 7x11-inch greased pan. Cover with half of filling. Add remaining 1/2 of mixture. Cover with remaining filling. Bake in a 325° oven for 40 minutes.

FILLING:
2/3 c. brown sugar
1/2 c. white sugar
1 tsp. cinnamon
1 c. chopped walnuts

Fruitcakes

Brazil Nut Fruitcake

Bea Gibbons

3 c. Brazil nuts, whole
1 (8 oz.) pkg. pitted dates
8 oz. candied pineapple
1 c. maraschino cherries, well drained
3/4 c. flour
3/4 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt
3 eggs
1 tsp. vanilla

Put whole Brazil nuts, dates, pineapple and cherries into a large bowl. Sift flour, sugar, baking powder and salt over nuts and fruits. Mix with hands until nuts and fruits are coated. Beat eggs until foamy; add vanilla. Stir into nut-fruit mixture until well mixed—will be stiff. Line loaf pan with waxed paper or spray Pam (may use small loaf pans). Spread mixture evenly in pan. Bake in a slow oven (300°) for 1 hour and 45 minutes (for large loaf pan). Must be cooled before slicing.

Magic Unbaked Fruitcake

Ruth McCully

1 lb. graham cracker crumbs
1/2 c. candied cherries
1/2 c. candied pineapple
1 lb. white raisins
1 lb. dates
2 c. chopped pecans (walnuts may be substituted)
1 lb. marshmallows (mini ones work best)
1 c. evaporated milk

Crush the graham crackers if you don't by them as crumbs. Put them in a large mixing bowl. Chop the fruits. Add the fruits, nuts and half the marshmallows to the graham cracker crumbs. Melt the other half of the marshmallows with the milk in a double boiler. Pour this melted marshmallow mixture into the other ingredients and mix immediately. (I use my hands.) Mold in a greased loaf pan that has been lined with waxed paper, otherwise it will stick to the loaf pan. Wrap in foil or a plastic bag and store in the refrigerator. It keeps a long time, and you can serve it as desired.

If it is sliced and then the slices are cut into fourths, the pieces look good on a party tray.

Christmas cake of John McCully's mother, Gertrude McCully.

Glazed Irish Tea Cake

Patricia P. Hagarty

3/4 c. butter, room temp.
1 c. sugar
2 tsp. pure vanilla extract
2 lg. eggs
3 oz. cream cheese, room temp.
1 3/4 c. cake flour
1 1/4 tsp. baking powder
1/4 tsp. salt
1 c. dried currants (or dates)
2/3 c. buttermilk

GLAZE:
1/2 c. confectioners' sugar, sifted
2 tsp. fresh lemon juice

Preheat oven to 325° with rack in center of oven. Generously grease a 9-inch (7-cup capacity) loaf pan. Dust with flour; tap pan over sink to discard excess flour. Cut a piece of parchment paper or waxed paper to fit the bottom of pan. Set aside.

For cake, use mixer to cream butter, sugar and vanilla until fluffy. Add eggs, one at a time, beating each until fluffy. Add cream cheese. Mix until well combined. Sift flour, baking powder and salt together. Put currants (or dates) in a small bowl. Add 1/4 cup of flour mixture to currants and stir until well coated. Add remaining flour to batter, alternating with buttermilk. Mix until smooth. Use wooden spoon to stir in currants and all of the flour. Stir until well combined.

Transfer batter to prepared pan. Smooth surface with spatula. Bake until well browned and toothpick inserted into center comes out clean, about 1 hour and 25 minutes (time will vary with individual ovens). Cake will crack on top. Let cake rest in pan for 10 minutes. Use flexible metal spatula to separate cake from sides of pan. Carefully remove cake from pan to cooling rack. Spread glaze on warm cake. Let cake cool completely.

For glaze, combine sugar and lemon juice in a small bowl. Stir until smooth.

Note: Cake can be stored for 3 days at room temperature in foil. Cake can also be frozen up to 3 months, wrapped airtight.

Delicious. Ideal for St. Patrick's Day!

Laughter is God's hand on a troubled world.

Pastries

Cinnamon Coffee Puffs

Lois Whitefield

1/3 c. margarine
1/2 c. sugar
1 egg
1 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 c. milk

Cream together margarine and sugar. Add egg. Sift dry ingredients and add to creamed mixture while alternating with milk; stir just enough to blend. Fill greased muffin pan 3/4-full. Bake at 350° for 30 minutes.

Dip each muffin immediately into 6 tablespoons melted margarine. Roll in 1/4 cup sugar mixed with 1 teaspoon cinnamon. Serve warm.

French Pastry

1 c. flour
1 stick margarine
2 T. water

Mix flour and margarine until crumbly. Add 2 tablespoons water and mix. Pat in the bottom of jellyroll pan (10x15x1-inch) with sides.

1 c. water
1 stick margarine
1 c. flour
3 eggs
1 tsp. almond extract

Bring to a boil 1 cup water and margarine. Remove from heat. Add flour; beat until smooth. Add eggs, one at a time, beating after each egg. Add flavoring and spread on first layer. Bake for 35 minutes at 350°. This will puff up while baking, but flatten as it cools. Top with powdered sugar frosting with almond flavoring added.

Grammy's French Breakfast Puffs

Cathy Gerbracht

1/3 c. shortening
1/2 c. sugar
1 egg
1 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 c. milk

Mix thoroughly: shortening, sugar and egg. Add the remaining ingredients. Fill greased muffin cups—do not use paper liners—2/3-full. Bake until golden, 20 to 25 minutes at 350°. Immediately roll one muffin at a time in 6 tablespoon melted butter, then in mixture of 1/2 cup sugar and 1 teaspoon cinnamon.

French Donuts

1/2 c. butter
1 c. water
1 c. flour, sifted
4 eggs

Melt butter (1 stick) in 1 cup boiling water in pan. Bring to a boil again, then remove from heat. Add flour. Mix until it leaves the side of pan and forms a ball. Beat in 4 eggs, one at a time. Beat until smooth and has no gloss. It will be thick. Drop by teaspoon into hot grease (deep fat or skillet) at 365° for 10 minutes. Keep turning (sometimes they turn themselves). When done, drain each doughnut on paper towel for a couple seconds before rolling in powdered sugar.

Fried Sweet Puffs

Denise Griffith

3 1/2 c. regular all-purpose flour
1 tsp. salt
1 tsp. baking powder
1 1/2 T. sugar
1/4 c. butter or margarine
2 eggs
1/2 c. milk

Sift flour and measure; sift again with salt, baking powder and sugar into a bowl. Add butter and rub into flour with your fingertips until mixture is like coarse meal. Beat eggs lightly with milk; pour into flour mixture and stir until dough forms a solid mass. Turn dough out onto board and knead lightly for 2 minutes, or until smooth. Cut dough into balls the size of marbles and let stand for 15 minutes. Roll each ball on a lightly-floured board into a very thin pancake, 4 inches in diameter. Cut a hole in the center with a thimble. After you roll out the circles of dough, place them in a single layer on waxed paper until you are ready to cook. Fry in hot deep fat (375°) until puffed and golden brown, about 30 seconds on each side. Drain on paper towels. They can be glazed with brown sugar syrup or sprinkled with cinnamon and white sugar in a paper bag.

Popovers

2 eggs, well beaten
1 c. milk
1 c. flour
1/2 tsp. salt

Combine ingredients and pour by spoonfuls into cupcake tin. Bake for 40 minutes at 425°.

Serve with fresh fruit or favorite custard.

Rhubarb Coffeecake

1 1/2 c. sugar
1/2 c. shortening
1 egg
1/8 tsp. salt
1 c. sour milk*
2 c. flour
1 tsp. baking soda
1 tsp. vanilla
2 c. cut rhubarb

*To sour milk, add 2 teaspoons vinegar to 1 cup sweet milk.

Mix the first 8 ingredients well. Fold in rhubarb. Pour into a greased 9x13-inch pan.

Sprinkle topping on dough:

1/2 c. brown sugar
2 T. flour
1 tsp. cinnamon
1 T. butter

Bake for 1 hour at 325°.

Oatmeal Scones

Jennifer Dubendorf

1 c. old-fashioned or quick-cooking oats, uncooked
1 3/4 c. all-purpose flour
3 T. sugar
2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
6 T. cold butter or margarine, cut up
1/2 c. pecans, toasted & coarsely chopped
2/3 c. buttermilk
1 lg. egg, separated
2 tsp. water

Preheat oven to 400°. On jellyroll pan, toast oats for 5 to 7 minutes, until lightly browned. Cool. Grease a large cookie sheet; dust with flour.

In a large bowl, stir together flour, 2 tablespoons sugar, baking powder, baking soda, salt and oats. With pastry blender or 2 knives used scissor-fashion, cut in butter until mixture resembles coarse crumbs. Stir in pecans. In a small bowl, with fork, mix buttermilk and egg yolk. Stir buttermilk mixture into flour mixture until combined. Lightly knead in bowl until dough just holds together. Transfer dough to prepared cookie sheet. Shape into 7 1/2-inch round. With floured knife, score round into 8 wedges. In a small bowl, stir together egg white and water. Brush over top of round. Sprinkle with remaining 1 tablespoon sugar. Bake for 20 to 25 minutes, until toothpick inserted in center of round comes out clean. Separate scones and serve warm, or transfer to wire rack to cool. Yield: 8 scones.

Preparation time: 20 minutes. Baking time: 20 to 25 minutes.

Hearty and just slightly sweet, these nutritious scones are delicious with jam or marmalade for breakfast, or with a slice of sharp Cheddar and a dab of chutney at any time of day.

Tips: After patting the dough into a round, score it with a sharp knife into 8 wedges, without cutting all the way through. After scoring the dough, brush it with an egg-white wash for a glossy finish.

Nutritional Information Per Scone: About 305 calories, 7 g protein, 36 g carbohydrate, 15 g total fat (6 g saturated), 2 g fiber, 51 mg cholesterol, 390 mg sodium.

Raisin Scones

Rita Strabala

2 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. ground nutmeg
1/2 tsp. salt
1 stick cold butter or margarine
1 c. raisins or dried cranberries
2 T. granulated sugar
Yolk of 1 lg. egg (save white for top)
3/4 c. plain yogurt or buttermilk

Put flour, baking powder, baking soda, nutmeg and salt into a large bowl; mix well. Add cut-up butter and cut in with pastry blender or fork until mixture looks like fine granules. Add raisins (or dried cranberries) and sugar; toss to distribute. Add egg yolks to buttermilk and blend. Pour over flour mixture. Stir until soft dough forms. Turn out dough onto lightly-floured surface and give 10 to 12 kneads. Cut in half. Knead each briefly into ball—pat into circle and place on an ungreased cookie sheet. Cut into wedges (do not cut all the way through). Beat egg white until broken up and brush over top of scones. Sprinkle lightly with sugar. Bake at 325° for 18 to 22 minutes, until brown. Cool slightly and pull apart wedges. Yield: 12 scones.

Swedish Pastry

Audrey Marley

PASTRY:
1 c. flour
1/2 c. butter
1 T. water

Cut butter into flour. Add water and blend with a fork. Divide into 2 parts; lay on ungreased baking sheet, and with heel of hand, work into 2 strips (about 3x11-inch).

TOPPING:
1 c. water
1/2 c. butter
1/2 c. flour
3 eggs
1 tsp. almond flavoring

Bring butter and water to a hard boil over high heat in saucepan. (Mixture will be too thin if not boiled hard.) Add flour at once. Remove pan from heat and beat quickly until smooth. Add eggs and almond flavoring. Spoon over top of each strip, being careful to smooth well over the edge. Bake at 350° for 45 to 50 minutes. (May reduce heat to 325° during baking.)

Waffles & French Toast

Buttermilk Waffles

Jennifer Dubendorf

1 1/2 c. flour
2 tsp. sugar
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
2 eggs, separated
1 1/2 c. buttermilk
6 T. butter, melted

Beat egg whites until stiff. Mix dry ingredients; add egg yolk, milk and melted butter. Add egg whites.

Light and Crisp Waffles

Patty Willadsen

2 egg yolks
2 c. milk
2 c. flour
1 T. baking powder
1/2 tsp. salt
1/3 c. oil
2 egg whites, stiffly beaten

Put all ingredients, except egg whites, in a large mixer bowl. Beat on low until moistened. Increase to medium; mix until smooth. By hand, gently fold in beaten egg whites.

French Toast Casserole

16 slices good white bread, cut into 1/2" cubes
8 oz. reduced-fat cream cheese, softened
8 lg. eggs
1 1/2 c. skim milk
2/3 c. half & half
1/2 c. maple syrup
1/2 tsp. vanilla extract
Powdered sugar, for garnish
Maple or fruit syrup, for garnish

Place the bread cubes in a 9x13-inch baking dish that has been coated with nonstick cooking spray. Place the cream cheese in a large bowl and beat with an electric mixer until smooth. Add eggs, one at a time, beating well after each addition. Add milk, half & half, maple syrup and vanilla; beat until smooth. Pour over top of bread cubes; cover and refrigerate overnight.

Preheat oven to 350°. Remove casserole from refrigerator and let sit at room temperature for 30 minutes. Bake for 50 minutes, until puffed and golden. Slice into individual servings, and top each serving with a sprinkling of powdered sugar and a drizzle of maple syrup, if desired. Yield: 12 servings.

What is surprising about this casserole is how much it tastes like real French toast. The flavor secrets are the cream cheese and maple syrup in the custard. Once baked, the casserole is puffed and golden. A sprinkling of powdered sugar and a drizzle of real maple syrup or fruit syrup top it off perfectly.

Baked Peach French Toast

(Features 9x13-Inch Baker)

1 (8 oz.) loaf French bread slices
1 (3 oz.) pkg. cream cheese, softened
1 (29 oz.) can peach slices, drained & patted dry
1/4 c. nuts, chopped
3 eggs
1 c. milk
1/3 c. maple-flavored syrup
2 T. butter or margarine, melted
1 T. sugar
1 tsp. vanilla
1 tsp. ground cinnamon

Preheat oven to 400°. Cut bread into 1-inch-thick slices (10 to 16 slices). Spread cream cheese onto both sides of bread slices. Place bread into 9x13-inch baker; top with peach slices. Chop nuts; sprinkle over peaches. Combine remaining ingredients in 2-quart batter bowl; whisk. Pour egg mixture over bread. Bake for 20 to 25 minutes, or until egg mixture is set. Yield: 8 servings. (One serving equals 2 slices French toast.)

Nutritional Information Per Serving: approximately 320 calories, 12 gm fat.

Variation: Substitute 1 large apple, peeled, cored and sliced, for peaches, if desired.

French Toast Supreme

Catherine "Cay" Peet

1 stick (1/2 c.) unsalted butter
1 c. packed brown sugar
2 T. corn syrup
French bread, sliced 1" thick
5 eggs
1 1/2 c. half & half
1 tsp. vanilla
1 tsp. salt
1 tsp. Grand Marnier (opt.)

Preheat oven to 350°. In a small, heavy saucepan, melt butter with brown sugar and corn syrup over medium heat until smooth. Pour into a 9x13-inch pan. Cut 1-inch slices of bread and arrange slices in a single layer in pan. In a bowl, whisk eggs, half & half, vanilla, salt and Grand Marnier until combined well. Pour over bread. Chill in refrigerator overnight, or for at least 8 hours. Before baking, bring bread mixture to room temperature. Bake, uncovered, for 35 to 40 minutes, until golden brown.

Neither my daughter-in-law nor I added the Grand Marnier.

Crepes

4 eggs
3/4 c. flour
1/8 tsp. salt
3/4 c. milk

Beat eggs and add the remaining ingredients. Lightly oil skillet and let warm. Pour 1/4 c. batter onto skillet. When batter is set, flip to opposite side for a few seconds. Serve with filling and topping below.

FILLING:
8 oz. cream cheese, softened
2 T. sugar

Mix together and spoon evenly into prepared crepes. Gently roll the crepes up; top with canned fruit and whipped cream.

Yum!

Pancakes

All-American Pancakes

Megan Fox

2 eggs
1 3/4 c. milk
1/4 c. vegetable oil
1 3/4 c. all-purpose flour
2 T. sugar
4 tsp. baking powder
1 tsp. salt

Preheat griddle to 400° (medium-high). In a large bowl, beat eggs; stir in milk and oil. Add flour, sugar, baking powder and salt. Stir just until large lumps disappear. For thicker pancakes, add more flour; for thinner pancakes, add more milk. Lightly grease heated griddle. Pour batter, about 1/4 cup at a time, onto the hot griddle. Cook until bubbles form and edges start to dry; turn and cook on other side. Yield: 16 pancakes.

Apple Oven Pancake

1 c. milk
6 eggs
2 T. butter or margarine, melted
1 tsp. vanilla
1 c. all-purpose flour
1/2 tsp. salt
2 (12 oz.) pkg. frozen escalloped apples
1 T. powdered sugar
1 tsp. ground cinnamon

Preheat oven to 450°. Spray deep dish baker with nonstick cooking spray. In batter bowl, combine milk, eggs, butter and vanilla using whisk. Slowly whisk in combined flour and salt until egg mixture is smooth. Pour batter into baker. Bake for 10 minutes. Reduce oven temperature to 350° and continue baking for 15 minutes, or until sides are crisp and golden brown.

Meanwhile, after 10 minutes of bake time, heat apples in microwave oven according to package directions. Remove pancake from oven. Fill center with apples. Combine powdered sugar and cinnamon in flour/sugar shaker. Sprinkle over pancake and apples. Cut into wedges. Serve immediately. Yield: 4 servings.

Preparation and cooking time: 30 minutes.

Nutritional Information Per Serving: 500 calories, 18 gm fat, 530 mg sodium, 4 gm dietary fiber.

Note: Pantry Korintje cinnamon can be substituted for ground cinnamon. Use the flour/sugar shaker to sprinkle powdered sugar over cakes and brownies for a pretty, but low-calorie, topping.

Breakfast for dinner? Absolutely! Give our puffy oven pancake filled with cinnamon-spiced apples a try. As if by magic, this large pancake puffs like a huge popover while it bakes. When removed from the oven, it slowly sinks in the center making room for the apple filling. Top this apple-filled pancake with vanilla yogurt or thawed frozen whipped topping for a special treat. Serve with hot cooked sausage links or patties.

Oven-Baked Apple-Pecan Pancake

Darlene Bovee

3/4 c. complete pancake mix
1/2 c. water
3 eggs
1/3 c. sugar
1/4 c. butter or margarine
2 lg. pared & sliced apples
1/4 c. chopped pecans
1 tsp. cinnamon

Preheat oven. Combine pancake mix, water, eggs and 1 teaspoon sugar; mix well. In a 9- or 10-inch ovenproof skillet, sauté apples in melted butter over medium-high heat until tender. Remove skillet from heat; sprinkle apples with nuts. Pour batter evenly over apples and nuts. Combine remaining sugar and cinnamon; sprinkle over batter. Cover skillet with lid. Bake for 12 to 14 minutes at 450°. Yield: 4 to 6 servings.

German Pancakes

Kris Gross

6 T. butter or margarine
6 eggs
1 c. milk
1 C. flour
1/2 tsp. salt (opt.)

Preheat oven to 425°. Place butter in a 9x13-inch pan. Place pan in oven to melt butter. Watch carefully to prevent burning. Remove when melted. Break eggs into a bowl and beat well. Add the milk, flour and salt, Beat thoroughly with a whisk. Pour batter over melted butter. Do not stir. Pour into oven immediately and bake for 15 to 20 minutes. Top should be golden brown. Cut into pieces and serve plain, or with butter, sugar or syrup.

May serve cold or reheated in the microwave.

Heidel House Pancakes

Mary Lynch

1 pkg. active dry yeast
1/4 c. warm water
4 c. sifted flour
2 T. baking powder
2 T. baking soda
2 T. sugar (opt.)
1 tsp. salt
1 qt. buttermilk
1/4 c. salad oil or melted shortening
6 eggs
1/2 pt. heavy cream

Sprinkle yeast over warm water. Sift dry ingredients together. Mix in buttermilk well. Add yeast and shortening. Add slightly-beaten eggs and then add cream. Allow room in storage container for batter to work (it will almost double in size).

Grandpa's Pancakes

Michelle Jaselskis,
In Honor of my father-in-law, Bruno Jaselskis

SMALL BATCH:

1 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
3 T. sugar
1/2 c. (1 stick) butter, melted
3 or 4 eggs, separated
1 c. buttermilk or plain yogurt
1/2 tsp. vanilla
Dash of cream of tartar

LARGE BATCH:

2 c. flour
1 T. baking powder
3/4 tsp. baking soda
1 tsp. salt
5 T. sugar
1 c. (2 sticks) butter, melted
6 eggs, separated
2 c. buttermilk or plain yogurt
1 tsp. vanilla
Dash of cream of tartar

Mix together flour, baking powder, baking soda and salt. In a separate bowl, mix together the buttermilk or yogurt, well-beaten egg yolks, butter (melted and cooled), vanilla and sugar. Beat egg whites and cream of tartar until stiff. Fold dry mixture into buttermilk/yogurt mixture. Fold in egg whites. Grill at 300°.

Maher Deluxe Pancakes

1 c. all-purpose flour
1/4 c. whole wheat flour
1/2 c. all-purpose flour
2 T. sugar
2 tsp. baking powder
3/4 tsp. salt
1 1/3 c. milk
1 egg, slightly beaten
3 T. salad oil
Butter or margarine
Maple or maple-flavor syrup

In a large bowl, mix flour, sugar, baking powder and salt. Add milk, egg and 3 tablespoons salad oil; and stir just until flour is moistened (for thicker pancakes, use only 1 cup of milk).

Heat griddle or skillet over medium heat; brush lightly with salad oil. Pour batter by 1/4-cupfuls onto hot griddle. Cook until tops are bubbly, then flip over for about the same length of time. Yield: about 12 pancakes, 3 inches in diameter.

Serve hot with butter and syrup. Great with bacon and eggs.

Oatmeal Pancakes

Jeanene Conzemius

1 1/2 c. quick oatmeal
1 c. yogurt (vanilla or any flavor)
1 c. low-fat milk
1 tsp. honey or sugar
1/4 c. flour
1/4 c. whole wheat flour
1 tsp. baking soda
1 tsp. salt
2 lg. eggs
1/4 c. nuts (opt.)

Combine oats, yogurt, milk and honey. Stir in flour, baking soda and salt. Add beaten eggs and mix well. Add nuts. Batter will be thick. Pour 1/4 cup for each pancake. Yield: 12 pancakes.

Oven Pancake

Sharon Fox

3 T. butter or margarine
3 eggs
1/2 c. flour
1/4 tsp. salt
1/2 c. milk
Sifted powdered sugar

Melt butter in 10-inch skillet on low heat. Beat eggs until well mixed. Add flour and salt; beat with a rotary beater until smooth. By hand, stir in milk and melted butter. Pour mixture into skillet. Bake at 450° for 15 minutes, until puffy and golden. Reduce heat to 400°. Pull out, sprinkle with powdered sugar and bake 5 to 10 minutes more, until lightly browned.

Favorite Pancakes

Joan Jones

2 eggs, slightly beaten
2 c. buttermilk
2 c. flour
3 T. sugar
2 tsp. baking powder
1/2 tsp. baking soda
1/3 tsp. salt
4 T. butter, melted

Add buttermilk to eggs. Sift together dry ingredients and stir in egg/buttermilk mixture until well blended. Add melted butter. Stir again until blended. Heat griddle (set electric griddle at 375°) and add oil to coat surface well. Pour desired amount of batter on hot griddle. When pancake surface is covered with bubbles, flip pancake and brown other side.

Spiced Pumpkin Pancakes

Laura Frantzen

1 1/4 c. unbleached all-purpose flour
3 T. sugar
2 tsp. baking powder
1 1/4 tsp. pumpkin pie spice
3/4 tsp. salt
1 1/3 c. whole milk
3/4 c. canned pure pumpkin
4 lg. eggs, separated
1/2 stick unsalted butter, melted
1 tsp. vanilla
Vegetable oil, for cooking
Maple syrup, for garnish

Mix the first 5 ingredients in a large bowl. Mix milk, pumpkin, egg yolks, butter and vanilla in a separate bowl; mix well. Add pumpkin mixture to dry ingredients. Whisk just until smooth (batter will be thick). Using electric mixer, beat egg whites in another bowl until stiff but not dry. Fold egg whites into batter in 2 additions. Pour batter by 1/3 cupfuls onto oiled, nonstick pan. Yield: about 12.

Pumpkin Pancakes

Rosie Biondi

2 c. Bisquick
2 tsp. cinnamon
2 T. brown sugar
1 tsp. allspice
1/2 c. pumpkin
2 T. vegetable oil
1 tsp. vanilla
1 1/2 c. evaporated milk
2 eggs

In a large bowl, combine dry ingredients. Add the remaining ingredients, beating until smooth. Pour batter onto heated, lightly-greased griddle. Cook until top surface is bubbly and edges are dry. Turn and cook until golden brown.

Prior to serving, I like to sprinkle the pancakes with powdered sugar or serve them with a dollop of whipped cream.

Prayer should be the key to the day and the lock of the night.

Rolls

Butterscotch Bubble Ring

Mary Gibbons

1 box butterscotch pudding mix
1/2 c. brown sugar
1 tsp. cinnamon + 1/2 c. nuts
4 T. melted butter

Combine pudding mix, brown sugar, cinnamon and nuts. Cut thawed bread dough into (32) cubes; dip in butter, then in dry mixture. Place in a greased bundt pan. Pour over any remaining mix and butter. Let rise and bake at 350° for 25 minutes. Let stand 5 minutes and invert on rack.

Easy Overnight Caramel Rolls

Patty Willadsen

8 to 12 frozen cinnamon rolls

CARAMEL:
1 c. brown sugar
1/2 c. white sugar
1 c. vanilla ice cream
1 stick oleo

The evening before serving, spray a 9x13-inch pan (for 8) or jellyroll pan (for 12). Lay rolls in pan. On stove, mix caramel ingredients and bring to a boil. Pour over rolls and cover with plastic wrap. Set out overnight. In the morning, uncover and bake at 350° for 20 to 30 minutes. Turn out onto cookie sheet.

Chocolate-Stuffed Sticky Bundt

Jennifer Dubendorf

24 Rhodes dinner rolls, thawed but still cold
1 1/2 c. milk chocolate morsels
1/2 c. sugar
1 T. baking cocoa
1 tsp. ground cinnamon
1/2 c. chopped pecans
1/2 c. butter, melted
1/2 c. packed brown sugar

Cut rolls in half. Wrap each half around 1 teaspoon chocolate morsels and completely enclose. In a bowl, mix sugar, cocoa and cinnamon. Dip each roll half in sugar mixture until well coated. Place in a large fluted tube pan sprayed with nonstick cooking spray. Sprinkle any remaining sugar mixture and pecans over rolls.

Stir together butter and brown sugar in a small microwave-safe bowl. Microwave for 30 seconds. Stir well; pour over rolls. Cover with plastic wrap and let rise until almost to the top of the pan, about 1 hour. Bake at 350° for 35 minutes, or until golden brown. Cover with foil the last 10 minutes of baking if rolls brown too quickly. Invert immediately onto serving platter. Yield: 12 to 16 servings.

A must for Sunday brunch, this fresh-from-the-oven treat tastes spectacular. Best of all, convenient frozen yeast rolls are the basis for this masterpiece, allowing for no-fuss preparation and picture-perfect results.

Classic Cinnamon Rolls

DOUGH:
1/2 c. butter
1/4 c. sugar
1 tsp. salt
1 egg
2 c. flour
1 (1/4 oz.) pkg. quick-rise yeast
1 c. hot water (120°)
1 3/4 c. flour

FILLING:
3 T. butter, melted
1 c. sugar
2 T. Tone's ground cinnamon

FROSTING:
1 1/4 c. powdered sugar
1/4 tsp. vanilla extract
1 to 2 T. light cream

To make dough, cream butter, sugar and salt together using an electric mixer. Stir in egg Add 2 cups flour and yeast. Pour hot water in all at once and mix. Gradually add 1 3/4 cups flour to make a soft dough. Knead for 5 minutes on a lightly-floured surface; place dough in a greased bowl. Cover and let rise until double, about 40 to 60 minutes. Punch down and roll out dough to an 8x10-inch rectangle. Brush dough with melted butter. Mix sugar and cinnamon together and sprinkle entire amount evenly over dough. Roll up from long side; seal edges. Cut roll into 12 slices. Grease 3 (8-inch) square pans and place 4 rolls per pan, cut-side up. Cover and let rise about 1 hour, until double. Bake at 350° for 16 to 18 minutes and let cool.

For frosting, mix powdered sugar, vanilla and enough cream to make icing of pouring consistency. Drizzle frosting evenly over rolls.

Iowa State Fair's top cinnamon roll.

Alice's Danish

Bratsch-Prince Family

1 pkt. yeast
1/2 c. warm water
1 c. milk, warmed then cooled
3 eggs
1/2 tsp. salt
4 T. sugar
1 c. butter or margarine, melted
4 c. flour

TOPPINGS:
Fresh fruit or canned pie topping or jam or jelly (apple, apricot, strawberry, blueberry, peach, etc.)

GLAZE:
Butter
Vanilla or almond extract
Milk
Powdered sugar

In a large bowl, combine yeast, water, milk, eggs, salt, sugar, butter and flour. Beat with mixer or by hand for 1 to 2 minutes Cover loosely with plastic wrap or a damp cloth and refrigerate overnight. Spread in a large baking dish; top with topping of choice. Bake at 350° for 30 minutes (or longer, depending on topping). Drizzle with glaze.

This recipe may be divided in half to make a smaller coffeecake.

Grammy McGrath's Basic Sweet Dough

Cathy Gerbracht

1 pkg. dry yeast
1/4 c. hot water
1/4 c. sugar
1/4 c. shortening
1 tsp. salt
1 c. scalded milk
1 slightly-beaten egg
3 1/2 c. flour

In a large mixing bowl, dissolve yeast in hot (not boiling) water. Add the remaining ingredients; beat well. Dough should be just a little on the moist side. Let rise for about 1 hour. Roll out to a 9x13-inch rectangle. Brush with butter; sprinkle with cinnamon and ground walnuts.

Quick and Easy Maple Sticky Buns

Alice Laabs

2 T. margarine
1/4 c. firmly-packed brown sugar
2 tsp. water
1/4 c. chopped nuts
1/4 tsp. ground cinnamon
1 (10-biscuit) pkg. refrigerated biscuits

In a 9-inch round pan, melt margarine. Stir in the next 4 ingredients. Top with biscuits. Bake in a 400° oven for 15 minutes. Take out of oven and let set for about 2 minutes; invert on serving platter. Serve warm.

Nut Roll

Dick and Rose Tondra

1 pkg. Pillsbury hot roll mix
3 c. walnut pieces, ground
A little cinnamon
Sugar, to taste
Half & half, enough to make a spreadable paste

Make hot roll mix according to directions. Divide dough into 2 parts. Roll flat into an oblong shape. Spread filling and roll up. Make second roll and set both on a greased cookie sheet in a warm place for about 1 hour, or until double in size. For a glossy brown top, baste with beaten egg to which a little water has been added. Bake at 325° to 350° for as long as it takes to brown nut rolls. Cool, covered with a clean dish towel. Slice to serve.

Pecan Sticky Muffins

Michelle Thilges

2 c. all-purpose flour
1 T. baking powder
1 tsp. ground cinnamon
1/4 tsp. salt
2 eggs
1 c. milk
1/4 c. vegetable oil
1/2 c. packed brown sugar
1 tsp. vanilla extract

TOPPING:
1/4 c. butter or margarine, melted
1/4 c. packed brown sugar
1 c. chopped pecans

In a large bowl, combine flour, baking powder, cinnamon and salt. In another bowl, beat the eggs, milk, oil, sugar and vanilla until smooth. Stir into dry ingredients just until moistened. Into each greased muffin cup, spoon 1 teaspoon butter, 1 teaspoon brown sugar and 1 heaping tablespoon of pecans. Top each with 1/4 cup of batter. Bake at 350° for 25 to 30 minutes, or until muffins test done. Invert pan onto a piece of foil. Let stand for 2 minutes; remove pan. Serve warm. Yield: 1 dozen.

These are so much quicker and easier to make than traditional raised sticky buns. Everyone just loves them! They are great company muffins for a Sunday brunch.

Pudding Rolls

Lynnette Witt

1 (3 oz.) box cook-type vanilla pudding
1 1/2 c. milk
1 stick margarine
1 tsp. salt
2 pkg. dry yeast
1/2 c. warm water
5 1/2 c. flour

FILLING:
1/2 to 3/4 c. brown sugar
Butter (soft)
Cinnamon

CARAMEL SAUCE:
1 c. packed brown sugar
3/4 c. margarine
1/2 c. nuts (opt.)
2 T. white sugar
1 T. water
1 tsp. cinnamon

Cook vanilla pudding with milk. Let cool with margarine stirred in. Mix dry yeast with warm water. When pudding is lukewarm, mix with yeast and add salt. Add the flour, one cup at a time. Knead until smooth and let rise to double. Punch down and roll into rectangle. Smooth butter over dough and sprinkle with brown sugar and cinnamon. Roll up and slice about 3/4- to 1-inch thick. Place into pans on top of caramel sauce Let rise. Bake at 350° for about 20 minutes. Let stand in pans for about 1 minute and then turn over onto aluminum foil. Cover and seal with another sheet of foil immediately. (Important!) To eat, warm in microwave.

Caramel Sauce: Combine brown sugar, margarine, nuts, sugar, water and cinnamon. Stir over low heat until combined. Pour into ungreased baking pan.

Povitica

Tina Hansen

(Yugoslavian Sweet Walnut Roll)

1 cake yeast, or 2 pkg. dry yeast
2 c. scalded milk
2 eggs, well beaten
1/2 c. sugar
1/4 c. lukewarm water
1/4 c. shortening
1 tsp. salt
6 c. flour, sifted

Combine milk, shortening, sugar and salt. Stir on the stove until well blended. Cool to lukewarm. Soften yeast in the 1/4 cup warm water. Add eggs. Sift flour into a large bowl and gradually add milk mixture. Knead until all is well mixed. Place in a large, greased bowl. Cover with cloth and let rise for 2 hours, until double in size.

Cover table with a cloth. Lightly flour the cloth. Place risen dough on center of cloth. Roll out to about 1/8-inch thick and about a yard in diameter. Spread filling evenly onto the rolled-out dough. Form dough in a roll by gently lifting the end of the cloth evenly over and over. Form dough into a letter "S" pushed closely together. Place the dough into a greased jellyroll pan. Prick dough in several places with toothpick so it will rise evenly. Cover and let rise in a warm place for 1 to 2 hours. Bake at 350° for 1 hour. Brush with butter or margarine after the bread is done baking.

WALNUT FILLING:
6 c. ground walnuts
2 tsp. cinnamon
2 tsp. cinnamon
1/2 c. honey
2 c. milk

Put all ingredients in a heavy skillet. Cook for 5 minutes and then cool.

This is a bread that my mother makes each and every holiday season. I have fond memories of her making this on cold Saturday mornings; the aroma is heavenly.

Biscuits

Beer Biscuits

Caroline Peterson

4 c. Bisquick
1/4 c. sugar
1 can beer
1 T. butter, melted

Preheat oven to 400°. In a large bowl, combine all of the ingredients together and mix well. Pour the batter into well-greased muffin tins and bake for 15 to 20 minutes, until golden.

Baking Powder Biscuits

2 c. flour
3 tsp. baking powder
1 tsp. salt
1/4 c. shortening
3/4 c. milk

Sift dry ingredients together. Cut in shortening until fine. Mix with milk. Knead lightly. Roll out to 1/2-inch and cut. Bake for 10 to 12 minutes at 450°.

Keith's Southern Buttermilk Biscuits

Judy Roberts

2 c. all-purpose flour
1/2 T. sugar
1 tsp. salt
2 tsp. baking powder
1/2 tsp. baking soda
1/2 c. chilled shortening, cut in 1/2" squares
3/4 c. buttermilk

Combine dry ingredients with fork. Cut in chilled shortening with pastry blender until it resembles coarse crumbs. Make a well in the center and add buttermilk. Quickly fold mixture with cold hands until formed into a ball. Turn dough on floured surface. Gently roll dough. Fold dough over itself 3 to 4 times to create layers. Roll dough to 3/4-inch thick. Cut with biscuit cutter. Brush with butter. Bake for 15 minutes at 400°, until golden brown.

Note: Shortening needs to be cold. Do not overwork dough.

Biscuits Supreme

Kay Aitchison

2 c. flour
4 tsp. baking powder
1/2 tsp. cream of tartar
1/2 tsp. salt
2 T. sugar
1/2 c. shortening
1 egg, beaten
2/3 c. milk

Mix flour, baking powder, cream of tartar, salt and sugar. Cut in shortening until fine. Add milk and egg. Drop by spoonfuls on cookie sheet. Bake at 400° for about 10 minutes, or until lightly browned.

Breads

Anadama Bread Machine Bread

Sharon Jenkins

1 c. + 2 T. water
3 T. olive oil
1 1/2 T. honey
3 c. flour
1 tsp. salt
1/2 c. cornmeal
2 tsp. yeast

Add ingredients in the order given. Set to basic bread cycle.

Butterhorns

1 pkt. yeast, or 2
1/2 c. warm water
1 tsp. sugar

Mix.

1 stick oleo, melted
1 c. scalded milk, cooled
3 eggs, beaten thoroughly
1/2 c. sugar
1/2 tsp. salt

Combine eggs and sugar; beat. Add melted butter and cooled milk to eggs and sugar mixture. Add 5 cups flour. Knead for 5 to 10 minutes. Put in a greased bowl to rise until double in bulk. Punch down and knead for 5 to 10 minutes. Divide dough into 3 and roll out into circles; divide each circle into 12 wedges. Roll each wedge up (large end to small end). Let rise until double. Bake at 375° until done or golden brown, 8 to 10 minutes. Yield: 3 to 4 dozen.

Cheese Bread

Mark Hansen

2 (7 1/2 oz.) tubes buttermilk biscuits
1 tsp. dill mix
1 c. grated Cheddar cheese

Preheat oven to 350°. Spray loaf pan with vegetable oil. Place biscuits lengthwise as they come out of the tube so the two lay side by side. Fan out slices. Sprinkle dill mix and cheese on the slices. Bake for 25 to 30 minutes. Yield: 1 loaf.

Zesty Cheese Bread

1 (10 oz.) can Pillsbury refrigerated all-ready pizza crust
1 (4.5 oz.) can Old El Paso chopped green chilies, well drained
2 oz. (1/2 c.) shredded sharp Cheddar cheese
2 oz. (1/2 c.) shredded hot pepper Monterey Jack cheese
1/4 tsp. garlic powder

Move oven rack to highest position. Heat oven to 375°. Spray cookie sheet with nonstick cooking spray. Do not unroll dough. Place dough on sprayed cookie sheet. Starting at center, press out dough with hands to 14x5-inch rectangle. Sprinkle chilies and cheese over dough to within 1/2-inch of long sides. Bring long sides up over cheese; pinch to seal. Pinch ends to seal. Sprinkle with garlic powder. Bake at 375° on highest oven rack for 15 to 20 minutes, or until golden brown. Cool for 15 minutes. Cut into slices. Serve warm. Yield: 10 servings.

Great with chili or goulash.

Depression Rolls

Bernadane Quinn

2 pkg. yeast
1 1/2 c. milk, scalded
1/2 c. sugar
2 egg, room temp.
1/2 c. lukewarm water
1/3 c. butter or margarine
1 tsp. salt
4 c. white flour
2 c. whole wheat flour

Dissolve yeast in lukewarm water. Scald milk; add butter, salt and sugar. Cool. Combine yeast mixture with milk mixture; add 2 beaten eggs and 2 cups white flour. Beat 2 minutes. Gradually stir in the rest of the flour, ending with the white flour. Turn out onto a floured board and knead for about 6 minutes. Place dough in a greased bowl; cover and let rise until double in size. Punch down and let rise again for 45 minutes. Punch dough down again and form into rolls. Let rise until double in size. Bake at 375° for 20 minutes.

French Bread

Christine Baker

1 1/2 c. warm water
1 pkg. active dry yeast
1 T. melted shortening
1 1/2 tsp. salt
1 T. sugar
4 c. flour

Mix all ingredients together and put in a greased bowl to rise. Punch down 5 times at 10 minute intervals. Divide into 2 balls and let rest for 10 minutes. Roll out to a 9x13-inch size and roll up like a jellyroll. Slash 7 times. Let rise for another 1 1/2 hours. Bake at 350° for 20 to 30 minutes.

Garlic Bread

Colby Hansen

1 loaf Italian bread
1 c. soft butter
1 c. Parmesan cheese
1/2 c. mayonnaise
2 to 4 cloves garlic, pressed
2 T. fresh parsley, chopped

Mix all. Spread on bread slices. Bake at 375° for 12 minutes, or until toasty. You may top with Mozzarella and broil if you choose.

Grandma Hawkins Refrigerator Rolls

(For Cinnamon or Dinner Rolls)

Terry and Liz Morse

Mix:
1 c. lukewarm water
1/4 c. sugar
3/4 tsp. salt
1 pkg. dry yeast

Stir until dissolved.
Add:
1 egg
2 T. margarine

Mix well. Add 3 1/2 cups flour in 2 additions (not all at once). Place in a greased bowl and cover. To use immediately, let rise for about an hour. (To use later, place in the refrigerator until ready to use, then take dough out and let rise.)

For Dinner Rolls: Pinch off a small ball of dough and put in a greased baking dish (9x13-inch). Let rise for 15 to 20 minutes. Bake in a preheated 350° oven for 15 to 20 minutes.

For Cinnamon Rolls: Roll raised dough out. Spread butter over the dough and sprinkle generously with cinnamon and sugar. (You can use either white or brown sugar.) Roll the dough up and cut. Lay the cinnamon rolls in a greased 9x13-inch baking dish and let rise until double in size. Bake at 350° for 15 to 20 minutes. If using a glass baking dish, reduce the heat to 325° and bake for 15 to 20 minutes. Check the rolls for doneness.

4-H Rolls

Marge Sutter

3 T. sugar
2 pkg. dry yeast
1/2 c. warm water
1 c. milk
1/2 c. margarine or butter
5/8 c. sugar
2 tsp. salt
2 eggs
5 1/2 c. flour, or more

Put 3 tablespoons sugar in 1/2 cup warm water. Add 2 packets yeast and soak for 5 minutes. Scald milk. Add melted shortening, 5/8 cup sugar and salt. Beat eggs and add to mixture. Add yeast after liquid has cooled to lukewarm. Add flour gradually, beating after each addition, until dough is stiff. Turn out on floured surface and knead well. Put in a greased bowl. Cover with dish towel and let rise until double. Roll out in 2 round circles; butter and cut into pie shapes. Roll from big end to little end. Let rise, covered, until double. Bake at 375° for 10 to 15 minutes in greased 10x15x1-inch pans. Yield: 24 rolls.

I learned to make these butterhorn rolls when I was a 4-H Club member. My grandchildren are fond of them.

Pull-Apart Herb Bread

1 garlic clove, minced
1/4 c. butter
2 tubes biscuits
1 c. shredded Cheddar cheese
1/4 tsp. basil
1/4 tsp. funnel seed
1/4 tsp. oregano

In a skillet, sauté garlic in butter; set aside. Separate biscuits; place 1/2 in an even layer in a greased 9-inch springform pan. Brush with butter mixture; sprinkle with 1/2 the cheese and herbs. Repeat. Place pan on a baking sheet. Bake at 375° for 20 to 25 minutes, or until golden. Remove from the pan; serve warm. Yield: 8 servings.

Herb Cheese Ring

Sue Griffith

3 T. margarine
1 (10-count) pkg. refrigerated biscuits
2 T. grated American cheese
2 tsp. dried onion flakes
1 tsp. dried parsley flakes
1/2 tsp. paprika

Place in a 9-inch baking ring. Microwave on HIGH for 30 to 60 seconds, or until melted. Cut each biscuit into quarters. In a plastic bag, combine cheese and seasonings. Add half of the biscuit quarters and shake to coat; repeat. Arrange in a baking dish. Reduce power to 70%. Microwave for 4 to 6 minutes, or until springy to the touch and no longer doughy. Turn out on a serving platter.

Irish Soda Bread

Lisa Molidor Peloquin,
In Honor of Mary Louise Kennedy Molidor

Sift together:
3 c. all-purpose flour
6 T. sugar
1 T. baking powder
1 tsp. baking soda
1 tsp. salt

Stir in 1 1/2 cups of raisins to the above flour mixture.

In a separate bowl, combine:
2 beaten eggs
1 3/4 c. buttermilk
2 T. melted butter

Mix together and add to dry ingredients until moistened. Pour into a greased loaf pan and bake for 1 hour at 350°.

Irish Soda Bread

Terri Budnik

4 c. flour
1/4 c. granulated sugar
1 tsp. baking soda
1 T. baking powder
1/4 stick butter (2 T.)
1 c. dried currants
1 1/2 c. buttermilk

In a large mixing bowl, combine flour, sugar, baking soda and baking powder. Cut butter into flour mixture. Add currants to flour mixture, then add buttermilk and mix well. Butter and flour a heavy round baking pan. Form mixture into a round loaf; place in pan and use a knife to cut about a 1/2-inch deep cross into the top of the loaf. Bake in a 375° oven for 40 to 45 minutes, or until golden brown.

Remove baking pan from oven and strike the top of the loaf with your knuckle. If it makes a hollow sound, the bread is done.

Irish Whole Wheat Soda Bread

Lorna Sellberg

2 c. white flour
1 c. whole-wheat flour
1/2 tsp. salt
1/2 tsp. baking soda
Buttermilk

Mix the dry ingredients together. Add enough buttermilk to form a soft dough. Knead thoroughly and shape into a round, flat loaf. Place on a lightly-floured cookie sheet or pizza stone. Bake at 350° for approximately 1 hour, until outside forms a hard crust.

Note: The above recipe may be used for white soda bread by eliminating the whole wheat flour and using 3 cups of white flour. Can also add 1 cup of raisins or currants, if desired.

Sandi's Norwegian Rye Bread

Cathy Gerbracht

5 c. water
1/2 c. molasses
2 T. shortening
2/3 c. brown sugar
2/3 c. white sugar
1 T. salt
4 c. rye flour
1 pkg. + 1 tsp. yeast
9 to 10 c. white flour

Measure water, molasses and shortening into pot. Heat until shortening is melted and mixture is warm. In a large bowl, add sugars and salt to the warm mixture. Add rye flour and yeast. Stir in white flour; work with your hands! Knead until satiny and smooth. Cover; set in warm place and let rise until double. Punch down and let rise again. Shape into 5 loaves. Place in greased loaf pans and let rise again. Bake at 350° for 50 minutes.

Nana's Homemade Buns

Carla Schaefer

2 pkg. dry yeast
1 c. warm water (105° to 115°)
1 c. warm milk
1/2 c. butter
2/3 c. sugar
1 tsp. sugar
1 tsp. salt
2 eggs
7 + c. flour (sometimes it takes just a bit more than 7 c.)

Dissolve yeast in water with 1 teaspoon sugar and let stand for 10 minutes. Scald milk and cool until lukewarm. Cream butter, eggs and sugar. Add milk to yeast and blend with 3 cups of the flour. Beat until smooth. Add butter mixture. Mix in the remaining flour until you have a nice soft dough. Knead for about 10 minutes. Place dough in a large buttered dish and cover with a light cloth. Put in a warm place out of drafts. Let dough rise until double in size. Punch down and shape into buns. Place on baking sheet and cover with a lightweight towel or cloth. Let rise until double in size. Bake at 350° until brown. Yield: 2 to 3 dozen, depending on size.

To make cloverleaf rolls, grease muffin pan. Place 3 round balls of equal size in each compartment of the pan and let rise until above the top of muffin pan. Bake as above.

Oatmeal Bread

Corrine Breitsprecker

(This recipe also makes delicious buns!)

2 c. boiling water
1 c. oatmeal
1 T. salt
2 to 3 T. shortening
1 pkg. yeast
1 c. warm water (not hot)
2/3 c. brown sugar
5 c. flour (approx.)*

*If using whole wheat flour, add 1 teaspoon baking powder.

Pour boiling water over oatmeal; add salt and shortening. Stir. While oatmeal is cooling, dissolve yeast in 1 cup of warm water with a pinch or 2 of brown sugar. When oatmeal mixture is cooled so that it is just warm to the touch, add the 2/3 cup brown sugar and the yeast mixture. Mix in the flour, a cup at a time. Knead for 10 minutes. Dough should be elastic. If dough seems too sticky, add a little more flour. Let rise in a warm place; punch dough down. Repeat rise. Shape into 3 loaves. Place into greased bread pans. Let rise until double. Bake at 350° for 30 to 40 minutes.

Other Breads

Columbian Arepas

Susan Vega García

Arepas (ah-RAY-pahs) are thick corn meal "tortillas," traditionally eaten every day by many Colombians and Venezuelans, especially for breakfast.

1 1/2 c. warm water
1 scant tsp. salt
1 c. precooked white cornmeal*

*Precooked white cornmeal is available in many Latin American groceries. P.A.N. is a good Venezuelan brand widely available. Regular cornmeal should not be substituted.

Put warm water in a large mixing bowl; add salt. Pour in cornmeal, and mix well with a wooden spoon. Knead well with damp hands, until mixture is smooth and pliable and no lumps of meal remain. You should have a smooth, round mass of dough.

Throughout the shaping process, dampen hands slightly if arepa dough sticks too much to hands. Divide mass into 4 balls of equal size. With damp hands, take 1 ball and roll it between your palms to make the ball perfectly round. Between palms, flatten the ball to about 1/2-inch thickness and about 4 inches in diameter, rotating arepa and tapping sides with fingers to make arepa as circular, smooth and as even as possible. Set aside and repeat with other balls of arepa dough.

To cool, place arepas on a wire rack about 2 inches from burner on electric stove on medium heat. Turn arepas when toasted. Flip arepas several times; watch carefully to prevent scorching. Arepas are done when crusty, firm and toasted on both sides; outside will be crunchy, inside will be consistency of thick, cooked farina. Eat hot off the rack.

Butter one side of hot arepa; sprinkle with a crumbly fresh cheese or grated farmer's cheese. Or, with a sharp knife, slice hot arepa open like a pita bread; butter inside and stuff with crumbly fresh cheese or grated farmer's cheese. For breakfast, stuff with huevos pericos (Columbian-style scrambled egg). Yield: about 40 arepas.

Variations: Shred 2 tablespoons of farmer's or similar mild, white cheese. Place white cornmeal, salt and cheese in mixing bowl first. Heat water (or low-sodium chicken broth) to boiling and pour over all, mixing well with wooden spoon. Let cool for about 15 minutes, or until dough has cooled down enough to be kneaded with hands. Knead, shape and cook as above.

Dumplings

Mary Margaret Breidinger

1 1/2 c. sifted flour
3 tsp. baking powder
1/2 tsp. salt
1 T. butter or margarine
1/4 c. milk (about)
1 egg, well beaten

Sift flour, baking powder and salt into a bowl. Work in the butter. Stir in enough milk to make a soft dough. Add the egg. Drop from teaspoon into boiling broth. Cover tightly and simmer for about 10 minutes. If broth isn't rich, add a little butter to it. It adds to the flavor of the dumplings.

Food Processor Pizza Dough

Carla Schaefer

3 c. all-purpose flour
1 env. Rapid Rise yeast
3/4 tsp. salt
2 T. olive or vegetable oil
3/4 to 1 c. warm water (100° to 110°)

Insert metal blade in food processor bowl. Add flour, undissolved yeast and salt; process for 5 to 10 seconds to combine. Add oil. Begin processing, then slowly pour water through feed tube just until ball forms, about 10 to 15 seconds (all water may not be needed). Continue processing for 60 seconds to knead dough. Carefully remove dough and blade from processor bowl. Shape dough into ball. Cover; let rest on floured surface for 10 minutes. Dough handles so well you can roll it out with a rolling pin or just press into pan. May be rolled thin and placed on a pizza stone that is preheated for a crispy thin crust. Bake crust for only 3 to 4 minutes and then add sauce and toppings. Bake pizza in a 400° oven. Yield: 1 (14-inch) thick-crust pizza, or 2 (12-inch) thin-crust pizzas.

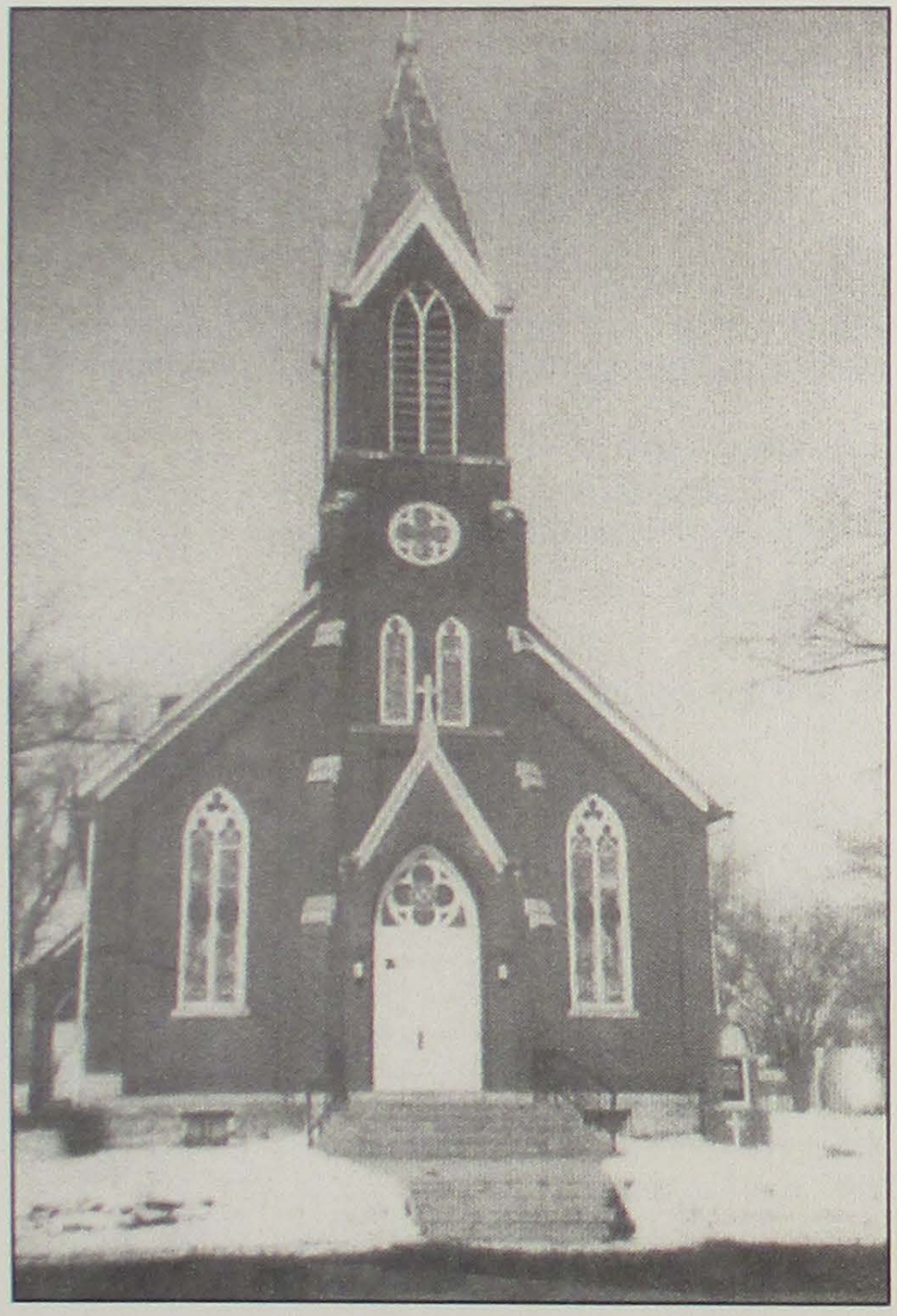
Pretzels

Jennifer Dubendorf

1 pkg. dry yeast
1 1/2 c. warm water
2 1/2 c. flour
2 tsp. sugar
1/2 tsp. salt
1 to 1 1/2 c. whole wheat flour
1 egg
1 T. cold water
2 T. coarse salt

Dissolve yeast in warm water. Add flour, sugar and salt. Place in a greased bowl. Beat for 3 minutes. Stir in flour until easy to handle. Knead for about 5 minutes. Let rise for 1 hour. Heat oven to 425°; punch down. Divide in half. Cut halves into 6 pieces. Roll each piece into 15-inch long pieces. Twist into pretzel shape; bake for 15 to 20 minutes. Sprinkle with coarse salt.

Desserts



In 1905, a brick church was built on the corner lot of Lincoln Way and Oak Streets, after the sale of the frame church to the Bethesda Lutheran Congregation. The cornerstone was laid on July 5, 1906. This building was 40'x70' and seated 240 on the main floor. It was estimated to have cost between $11,000 and $13,000.

Prayers

Prayer before a meal
Bless us, O Lord, and these Thy gifts which we are about to receive from Thy bounty, through Christ, our Lord. Amen

Prayer after a meal
We give you thanks, God, for these and all Your gifts, which we have received, through Christ our Lord. Amen

Morning prayer
God, my Father, I will give You today all that I think and do and say. I'll work and study, have fun and pray. Jesus be with me through the day. Amen

Guardian Angel Prayer
Angel of God,
My guardian dear,
To whom God's love
Commits me here,
Ever this day
Be at my side
To light, to guard,
To rule and guide.
Amen

Desserts

Cookies

Chocolate-Covered Cherry Cookies

Gabrielle Hansen

In memory of my Grandpa Kenny, who always had room for dessert.

1/2 c. butter
1 c. sugar
1 egg
1 1/2 tsp. vanilla extract
1 1/2 c. flour
1/2 c. baking cocoa
1/4 tsp. salt
1/4 tsp. baking powder
1/4 tsp. baking soda
48 maraschino cherries, blotted dry

FROSTING:
1 c. semi-sweet chocolate chips
1/2 c. sweetened condensed milk
3 tsp. maraschino cherry juice

In a mixing bowl, cream together butter and sugar until fluffy; beat in egg and vanilla. Combine the dry ingredients; gradually add to creamed mixture (batter will be very firm). Shape into 48 balls, about 1 inch in diameter. Place on ungreased cookie sheets. Push one cherry halfway into each ball.

Frosting: Melt chocolate chips in milk in a small saucepan over low heat, stirring constantly. Remove from the heat; add cherry juice and stir until smooth.

Spoon 1 teaspoon of the frosting over each cherry (the frosting will spread over cookie during baking). Bake at 350° for 10 to 12 minutes. Cool on wire racks.

Chocolate Cherry Kisses

Jean Rewerts

1 c. butter, softened
1 c. powdered sugar
2 tsp. maraschino cherry juice
1/2 tsp. almond extract
Few drops red coloring
2 1/4 c. flour
1/2 tsp. salt
1/2 c. maraschino cherries, drained & chopped
48 chocolate kisses

Heat oven to 350°.

In a large bowl, combine butter, sugar, juice, extract and coloring; blend well. Lightly, flour, salt and cherries should be blended. Form into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes. Immediately top each cookie with a kiss. Yield: 48.

Heath Bar Cookies

Dixie Lickteig

1 1/2 c. sifted flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. butter
3/4 c. brown sugar
1 egg
1 tsp. vanilla
1 c. chopped Heath bars (8)
1/3 c. coarsely-chopped pecans

Combine baking soda, flour and salt. Cream butter and sugar; add eggs and vanilla. Mix until smooth and creamy. Stir in dry ingredients. Blend in bars and pecans. Drop by tablespoon 2 inches apart, on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

Little Cupcake Cookies

Dixie Lickteig

Cream 1 cup butter, 1/2 cup powdered sugar and 1 teaspoon vanilla. Sift and measure 2 1/4 cups flour and 1/4 teaspoon salt. Stir into creamed mixture. Add 3/4 cup nuts. Roll down into small balls on cookie sheet. Bake at 400° for 14 to 17 minutes. While still warm, roll in powdered sugar and when cool, roll in powdered sugar again.

Contucci Cookies

Rosie Biondi

1 c. butter
4 c. flour
1 c. walnuts
6 tsp. baking powder
2 c. sugar
1 tsp. lemon extract
6 eggs
2 tsp. anise seeds

Mix all together to a stiff dough. Take a piece of dough and roll into a log form. Bake in a greased jellyroll pan. Bake at 300° for 20 to 25 minutes.

Orange Drop Cookies

Bea Gibbons,
In Memory of Sr. Marilyn Whilty

2 c. brown sugar
3/4 c. margarine
2 lg. eggs
2 T. hot water
2 T. orange juice
1 1/2 tsp. baking soda
4 c. flour
1 1/2 tsp. cream of tartar
1/2 tsp. salt
1 lb. orange-slice candy
1/2 c. chopped nuts (opt.)

Cream sugar and margarine; add eggs and beat well. Combine hot water, orange juice and baking soda. Add alternately with flour, cream of tartar and salt. Reserve 1/2 cup flour and sprinkle over orange slices before slicing into bite-size chunks. Add orange slices that are cut; mix with a spoon. Drop by spoon onto cookie sheet. Bake at 375° until golden brown. Yield: 4 dozen.

Zuccarini Cookies

(Glazed Italian Cookies)

Tina Hansen,
In Memory of her Nona, Ida Biondi

1 stick butter
1/4 c. oil
6 eggs
1 1/2 c. sugar
5 c. sifted flour
5 tsp. anise seed (opt.)
2 tsp. anise extract
1 tsp. lemon extract
Juice of 1 lemon

Melt butter; beat in eggs. Add the dry ingredients and flavoring. Mix well and roll into rolls the size of a pencil. Tie in bows. Bake in oven for 20 minutes at 350°, until lightly browned.

GLAZE:
2 c. sugar
1 c. water
1/2 tsp. anise extract

Boil until spins a thread. Put in large bowl and put baked cookies in cooked syrup. Keep shaking bowl until all are coated. Take out with tongs and put on waxed paper to dry.

Rolo Cookies

Tina Hansen

2 1/2 c. flour
3/4 c. cocoa
1 tsp. baking soda
1 c. sugar
1 c. brown sugar
1 T. sugar
1 c. soft butter
2 eggs
1 tsp. vanilla
1 c. chopped pecans
1 (9 oz.) pkg. Rolos

Sift together the flour, cocoa and baking soda. In a large bowl, cream together 1 cup sugar, brown sugar, butter, eggs and vanilla. Mix in the dry ingredients, along with 1/2 cup of the chopped pecans. Flour hands and take 1 tablespoon dough; wrap around a Rolo, then press in the remaining nuts. Sprinkle with the additional sugar. Bake at 350° for 7 to 10 minutes.

Drop Cookies

Ann Sweeney

2 lb. white almond bark
1 c. peanut butter
3 c. Rice Krispies
2 c. dry-roasted peanuts
2 c. mini marshmallows

Melt the almond bark and stir in the rest of the ingredients. Drop on waxed paper.

Makes a big batch. A favorite at Christmas time!

Macaroons

Bea Gibbons

(Coconut Cookies)

1 can Eagle Brand milk
2 (8 oz.) pkg. shredded coconut
1 T. vanilla

Mix all ingredients together. Drop onto greased cookie sheet. Bake at 350° for 8 minutes. Cool.

Apricot Oatmeal Cookies

Kathy Ramirez

1 c. butter-flavored Crisco
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 1/2 tsp. baking soda
3/4 tsp. salt
3 c. oatmeal
1 c. vanilla chips
1 c. chopped pecans
1 pkg. chopped apricots

In a mixing bowl, combine Crisco, brown sugar and white sugar; mix well. Add eggs and vanilla. In a separate bowl, combine flour, baking soda, salt and oatmeal until well blended and add to sugar mixture. Lastly, add vanilla chips, pecans and apricots. Mix well and drop onto cookie sheet. Bake at 350° for 11 minutes.

Holiday Fruit Cookies

In Memory of Isabel Pesek

Cream together:
1 c. shortening
2 c. brown sugar

Add:
2 eggs, one at a time, beating well

Stir in:
1/2 c. buttermilk

Add:
3 1/2 c. flour
1 tsp. baking soda
1 tsp. salt

Stir in:
1 1/2 c. chopped pecans
2 c. cut-up dates
2 c. cut-up candied cherries

Drop by teaspoon on greased cookie sheet. Can add a pecan on top of cookie, if desired. Bake at 350° (or a bit higher—375°) for 10 to 12 minutes. Remove from sheet and store tightly in a container.

This is a "good keeper".

Cranberry Kitchen Cookies

Darlene Bovee

1/2 c. butter
1 1/2 c. sugar
3/4 c. brown sugar
1/4 c. milk
1 egg
2 T. orange juice
3 c. flour
1 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1 c. nuts, chopped
2 1/2 c. fresh cranberries, coarsely chopped

Preheat oven to 375°. Cream butter and sugars; beat in milk, egg and orange juice. Combine flour, baking powder, baking soda and salt. Stir into creamed mixture. Blend well. Drop by teaspoonfuls onto greased cookie sheet. Bake 10 to 15 minutes. Yield: 12 dozen tea-size cookies.

Mincemeat Prize Cookies

Jennifer Dubendorf

3 1/4 c. sifted flour
1/2 tsp. salt
1 tsp. baking soda
1 c. shortening
1 1/2 c. sugar
3 eggs, well beaten
1 pkg. mincemeat

Sift together flour, salt and baking soda. Cream shortening and sugar gradually. Cream together until fluffy; add eggs and beat until smooth. Add mincemeat, broken into small pieces. Add flour and mix well. Drop by teaspoon, 2 inches apart, on greased baking sheet. Bake at 400° for 12 minutes.

Monster Cookies

Patty Willadsen

1 doz. eggs
2 lb. brown sugar
4 c. white sugar
1 T. vanilla
8 T. baking soda
1 lb. oleo
3 lb. peanut butter
18 c. oatmeal
1 pkg. chocolate chips
1 pkg. M&M's

Mix everything together. Drop onto ungreased cookie sheet. Bake about 12 minutes at 350°, or until golden.

Note: This batter freezes really well.

Monster Cookies

Kathy Ramirez

1 c. brown sugar
1 c. white sugar
1/2 c. margarine
1 1/2 c. peanut butter
3 eggs
1 tsp. vanilla
2 tsp. baking soda
4 1/2 c. oatmeal
2 c. plain M&M's
6 oz. chocolate chips

In a mixing bowl, combine brown sugar, white sugar, margarine and peanut butter. Add eggs and vanilla, and mix well. In a separate bowl, mix baking soda with oatmeal and when well blended, add to sugar mixture. Lastly, add M&M's and chocolate chips. Mix well and drop onto cookie sheet. Bake at 350° until golden brown.

I use a No. 20 cookie scoop for these sometimes to make an extra-large monster cookies.

Note: There is no flour in this recipe.

Monster Cookies

Christine Baker

6 eggs
1/2 lb. butter
1 lb. brown sugar
2 c. white sugar
1/8 c. vanilla
1 1/2 lb. creamy peanut butter
4 tsp. baking soda
9 c. quick-cooking oatmeal
12 oz. butterscotch chips
12 oz. plain M&M's

Beat eggs and butter. Mix in sugars and vanilla. Add peanut butter, baking soda and oats. Stir in chips and M&M's. Drop by ice cream scoop onto cookie sheet and bake 14 minutes at 350°.

Note: This recipe contains NO flour.

Ranger Cookies

Cheryl Carlile

1 c. shortening
1 c. sugar
1 c. brown sugar
1 tsp. vanilla

Cream.

2 eggs
1 c. pecans or coconut
1/2 tsp. salt
2 tsp. baking soda
1 tsp. baking powder
2 c. flour
2 c. oatmeal

Mix as they come and drop by teaspoonfuls onto cookie sheet. Bake at 375° for 10 minutes.

California Rangers

Jennifer Dubendorf

1 c. shortening
1 c. white sugar
1 c. brown sugar
1 T. milk
2 eggs
1 tsp. vanilla
1 c. corn flakes
2 c. sifted flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. baking soda
2 c. quick oats
1 c. coconut

Cream shortening and sugar; add milk, eggs and vanilla. Add dry ingredients. Add oats, coconut and corn flakes, and mix well. Drop on ungreased cookie sheet. Bake at 350° for 10 minutes.

World's Best Cookies

Cheryl Carlile

1/2 c. butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1/2 c. oil
1/2 c. oatmeal
1/2 c. crushed corn flakes
1/4 c. coconut
1/2 c. nuts
1 3/4 c. sifted flour
1/2 tsp. salt
1/2 tsp. baking soda

Cream together butter and sugars. Add egg and mix well. Add oil and mix well. Add oatmeal, corn flakes, coconut and nuts; mix well. Sift together flour, salt and baking soda. Add to butter mixture and mix well. Drop by spoonfuls onto ungreased cookie sheet and bake at 325° for 12 to 15 minutes. Yield: 4 dozen.

Peanut Blossom Cookies

Christine Baker

(Chocolate Star Cookies)

1 c. sugar
1 c. brown sugar
1 c. butter
1 c. creamy peanut butter
2 eggs
1 (14 oz.) pkg. chocolate stars
1/4 c. milk
2 tsp. vanilla
3 1/2 c. flour
2 tsp. baking soda
1 tsp. salt

Cream sugar, brown sugar, butter and peanut butter. Beat in eggs, milk and vanilla. Sift together flour, baking soda and salt. Stir into egg mixture. Shape into balls; roll in sugar. Bake in a 375° oven for 10 to 12 minutes. Immediately press a chocolate star into each cookie.

Peanut Butter Cookies

Christine Baker

2 c. brown sugar
2 c. white sugar
2 c. shortening
2 c. creamy peanut butter
4 eggs
2 tsp. vanilla
5 c. flour (I use whole wheat)
4 tsp. baking soda
1 tsp. salt

Mix all ingredients together. Make into balls and flatten crosswise with a fork dipped in sugar. Bake 8 to 10 minutes at 350°. Yield: 6 dozen.

Peanut Butter Pinwheel Cookies

Mary Gibbons

1/2 c. shortening
1/2 c. peanut butter
1/2 c. brown sugar
1/2 c. white sugar
1 1/4 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1 egg

Mix and roll out. Spread with 1 package melted chocolate chips. Roll and chill 30 to 45 minutes. Slice and bake at 325°.

Peanut Butter Cookies

Denise Griffith

1/2 c. shortening
1/3 c. peanut butter
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. vanilla

Cream shortening, peanut butter and egg, and beat. Sift dry ingredients together and add to creamed mixture. Add vanilla. Form into small balls. Place on greased cookie sheet and make two crossed designs with fork tines. May be sprinkled with sugar. Bake in 350° oven for approximately 10 minutes. Let set slightly before removing from pan.

Grandma Gerbracht's Pumpkin Chocolate Chip Cookies

Cathy Gerbracht

2 c. Crisco
2 c. sugar
1 (16 oz.) can pumpkin
2 eggs
2 tsp. vanilla
4 c. flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt
1 tsp. baking soda
1 tsp. nutmeg
1/2 tsp. allspice
2 c. chocolate chips
Raisins or nuts (opt.)

Preheat oven to 350°. In a mixing bowl, cream Crisco and sugar. Add pumpkin, eggs and vanilla; beat well. Add flour and remaining ingredients. Mix well. Drop by rounded teaspoonfuls 2 inches apart. Bake 12 to 15 minutes. Frost, if desired. Yield: 7 dozen cookies.

Sugar Cookies

Diana Weber

1 c. margarine (I used butter)
1 c. sugar
1 1/2 tsp. vanilla
2 eggs, unbeaten
1 c. powdered sugar
1 c. oil
1 tsp. baking soda
1/2 tsp. salt
4 1/2 c. flour

Combine all ingredients in order listed and beat with electric mixer. Drop by teaspoon on cookie sheet; flatten with a glass dipped in sugar (colored or white). Bake about 8 to 10 minutes at 350°. Watch closely as they brown quickly. Remove from pan immediately.

Note: You could use a tablespoon of cookie dough instead of a teaspoon.

Frosty Snowballs

Katherine Hall

1 c. butter, softened
1/3 c. granulated sugar
1 T. water
1 tsp. vanilla
2 1/4 c. all-purpose flour
1 c. chopped pecans
1 c. sifted powdered sugar
Green, pink & purple edible cake sparkles or colored sugar

In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar; beat until combine, scraping sides of bowl occasionally. Beat in water and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour and chopped pecans. Shape dough into 1-inch balls. Place 1 inch apart on an ungreased cookie sheet. Bake in a 325° oven for 20 minutes, or until bottoms are light brown. Transfer cookies to a wire rack; cool completely.

In each of three bowls, place 1/3 cup of the sifted powdered sugar. Add a different color of edible cake sparkles or colored sugar to each bowl. Gently roll and shake cooled cookies in desired powdered sugar mixture. Yield: 36.

No-Roll Sugar Cookies

Pat Rood

1 c. powdered sugar
1 c. margarine, softened
1/4 c. granulated sugar
1 egg
1 tsp. vanilla
1/4 tsp. lemon extract
2 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar

Mix in order. Drop by teaspoon on lightly-oiled cookie sheet. Flatten the cookies with a meat tenderizer or glass dipped in sugar. Decorate with sprinkles. Bake at 350° for 10 minutes.

Old-Fashioned Soft Sugar Cookies

Jennifer Dubendorf

1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1/2 c. sour cream
3 1/4 c. flour
1 tsp. baking soda
1/2 tsp. salt

Roll or cut. Decorate as you wish. Bake at 325° for about 8 to 10 minutes. The cookies turn golden, but not very brown.

Melt-Away Sugar Cookies

Rosie Biondi

1 c. oleo
1 c. oil
2 c. sugar
2 eggs
2 tsp. vanilla
5 c. flour
2 tsp. baking soda
2 tsp. cream of tartar
3/4 tsp. salt
Extra sugar

Mix all ingredients together. Shape into balls. Roll balls in extra sugar and flatten with a glass. Bake at 375° for 8 to 10 minutes.

I've rolled the cookie dough in colored sugars and they turn out pretty.

Molasses Sugar Cookies

Jennifer Dubendorf

3/4 c. shortening
1 c. sugar

Cream together.

1/4 c. Brer Rabbit light molasses
1 egg

Add and beat well.

2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. salt

Add, mix well, cover and chill. Form into 1-inch balls. Roll each in sugar and place on greased cookie sheet about 2 inches apart. Bake at 375° for 8 to 10 minutes. Yield: about 48 cookies.

She uses half of the sorghum we get from Ind. with the molasses.

Grandma Dahl's Sugar Cookies

Mark Hansen

1 c. sugar
1/2 tsp. salt
1 c. butter
1/2 tsp. baking soda
1 egg
1/2 tsp. cream of tartar
1 tsp. vanilla
2 c. flour

Combine all ingredients. Mix like in a ball. Dip glass in sugar and press ball down with sugared glass.

No-Roll Sugar Cookies

Darlene Bovee

1 c. butter
1/4 c. white sugar
1 c. powdered sugar
1 egg

Cream.

Add:

1 tsp. vanilla
1/4 tsp. almond extract (or lemon)

Blend in:

2 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar

Do not roll out. Roll into balls and press down. Sprinkle with colored sugar before baking or frost after baking. Bake at 325° for 7 to 8 minutes. Do not overcook. Yield: about 2 dozen.

Easy Cookies

Bea Gibbons

1 cake mix (any flavor)
1/2 c. oil
2 eggs

Add oil and eggs to cake mix. After mixing completely, drop onto a cookie sheet and bake at 350° for 8 to 10 minutes.

Biscotti

Michelle Jaselskis,
In Honor of my mother, Louise Funaro

3 c. sifted flour
3 1/2 tsp. baking powder
1/2 tsp. salt
3 eggs, well beaten
1 c. sugar
1/2 c. butter, melted & cooled
1 T. anise or almond extract
1 c. almonds, chopped or slivered
1 T. anise seed (opt.)

Sift flour, baking powder and salt. In separate bowl, combine well-beaten eggs, sugar, melted butter, anise and nuts. Add first mixture to second and beat until smooth and satiny. If too soft, add a little more flour. Dough should not be dry. Divide dough and roll into long, flattened loaves; place on greased baking sheet. Bake at 375° for 25 minutes, or until light brown. Remove loaves from baking sheet and cool on wire rack. When cool, cut loaves into 1/2-inch slices and place on baking sheet. Reduce oven temperature to 300° and bake cookies for 5 to 10 minutes, or until dry.

Pecan-Cranberry Biscotti

Amy Arndorfer Frankl

1 1/2 c. pecan halves, toasted
1 tsp. baking powder
2 1/2 c. all-purpose flour
1 1/4 c. sugar
1/8 tsp. salt
3 lg. eggs + 2 lg. yolks
1 tsp. pure vanilla extract
1 c. dried cranberries
Zest of 1 lemon

Preheat oven to 350°. Finely chop half the pecans; leave remaining ones in halves and set aside.

In an electric mixer, combine baking powder, flour, sugar and salt. In a bowl, beat eggs, yolks and vanilla. Add to dry ingredients; mix on medium low until sticky dough is formed. Stir in pecans, cranberries and zest. Turn dough out onto well-floured board; sprinkle with flour and knead slightly. Shape into 9 x 3 1/2-inch logs. Transfer to prepared baking sheet. Bake 25 to 30 minutes, until golden brown. Let cool enough to handle, about 10 minutes. Reduce oven to 275°.

On cutting board, slice logs on diagonal into 1/2-inch-thick pieces. Return pieces, cut-side down, to baking sheet. Bake until lightly toasted, about 20 minutes. Turn over. Bake 20 minutes, or until slightly dry. Cool on wire rack. Store in airtight container.

Kringla

1 1/4 c. margarine, melted
1 c. sugar
3 c. flour
1 c. sour milk
1 tsp. baking soda, dissolved in milk
Pinch of salt
2 1/2 tsp. baking powder
1 tsp. vanilla

Sift flour with baking powder and salt. Mix all ingredients and refrigerate overnight. Roll dough into ropes 10 inches long and 1/2-inch thick. Twist into "figure-eight" shape. Bake on top rack of oven at 450° until delicately golden brown. Store in covered plastic container.

Freezes well.

To serve, spread with butter.

Kringla

1/2 c. margarine
1 c. sugar
1 egg
1 c. buttermilk
3 c. flour
1 tsp. baking soda
2 1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Cream margarine and sugar. Add egg. Sift dry ingredients together and mix alternately with buttermilk. Add the vanilla. Chill dough several hours, or overnight. Form cookies. Bake at 450° for 6 minutes.

Kringla

Julie Haas

1 egg
1/2 pt. whipping cream
1/2 c. buttermilk
1 c. sugar
1 tsp. salt
1 tsp. vanilla
1 tsp. baking soda
3 c. flour
2 heaping tsp. baking powder

Beat egg. Add cream, buttermilk, sugar, salt, vanilla and baking soda. Add flour and baking powder. Mix and refrigerate (in 3 bowls) overnight to control softening. (Use a 1-inch cookie dipper for size.) Hold the bowl of dough in ice water while using to prevent softening. Bake on low oven shelf at 450° until raised. Bake 5 minutes on top shelf for 5 minutes (to golden). Watch carefully so as not to brown. Cool on wire rack.

Croatian Prune Cookies

Tina Hansen,
In Memory of Katherine Galetich

6 c. flour
2 c. shortening
1/4 c. sugar
1 tsp. vanilla
3 egg yolks
2 pkg. yeast
1 c. warm milk
1 tsp. salt

Sweet Dough: Mix flour, shortening, sugar and salt together. Add egg yolks and vanilla. Dissolve yeast in warm milk and add to mixture. Mix well. Rub top of dough with oil. Place a damp cloth over top and place into refrigerator at least 2 hours. You can leave overnight also. Take a piece of dough the size of a walnut. Roll out on powdered sugar and place about 1 teaspoon of filling and spread. Then roll as for jellyroll. Place on a greased cookie sheet. Bake at 350° until brown, about 12 to 15 minutes. When done, sprinkle powdered sugar over top.

PRUNE FILLING:
1 box prunes
4 T. sugar
1/2 tsp. cinnamon

Cook the prunes until soft. Drain. Remove the pits, mash with fork and add the sugar and cinnamon.

Swedish Honey Cookies

Mary Breidinger

1/2 c. margarine
2/3 c. brown sugar
1/3 c. honey
1 egg
2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. cinnamon

Cream margarine, brown sugar and honey; add egg. Mix dry ingredients in creamed mixture. Chill, roll and cut desired shapes. Bake 10 to 12 minutes at 350°.

These keep well and taste improves.

Kolaches

Rosalie Shonrock,
Bill and Diana Shonrock family

1 c. margarine
8 oz. cream cheese
3 T. sugar
2 c. flour
1/4 tsp. salt
Solo fillings, your choice – raspberry, almond, apricot, poppy seed

Cream margarine and cream cheese. Add sugar and salt. Add flour gradually. Wrap dough in Saran; chill dough several hours, or overnight. Roll dough to 1/4-inch and cut 2-inch circles. Make thumbprint in center; fill with spoon of Solo filling. Bake at 350° for 16 to 18 minutes. Sprinkle with powdered sugar after baking.

Note: Can be made ahead and frozen.

Sugar Cookies

Joan Jones

1 1/2 c. sifted powdered sugar
1 c. butter (no substitutes)
1 egg
1 tsp. vanilla
1/2 tsp. almond flavoring
2 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar

Cream sugar and butter. Mix in egg, vanilla and almond flavoring. Blend flour, baking soda and cream of tartar. Stir in. Chill dough 1 to 2 hours.

Heat oven to 375°. Divide dough in half or thirds and roll out on a floured surface to about 1/4-inch thick. Use cookie cutter for desired shapes. Transfer to cookie sheet. Sprinkle with sugar, if desired. Bake 5 to 6 minutes, or until light golden brown. Place on rack to cool. Decorate as desired.

These make good sandwich cookies. Frost bottom of one cookie with your favorite frosting. Make a "sandwich" using another cookie.

Mom's Butter Cookies

Bill and Diana Shonrock family

1 c. butter, softened (not oleo)
1/2 c. sugar
1 egg
3 tsp. vanilla, lemon or almond
3 c. flour, sifted with 1/2 tsp. baking powder, sifted

Mix together butter, sugar and egg; add flavoring. Stir in flour and baking powder. Chill dough. Roll dough to 1/4-inch; cut in shapes. Bake at 425° for 5 to 7 minutes.

Frost while still warm with powdered sugar mixed with a dash of water and colored with food coloring, consistency of thin paint, and apply with pastry brushes. Decorate with colored sugar, sugar, etc. Yield: about 4 dozen cookies.

This recipe was from Diana's family growing up and was our family Christmas tradition to share with friends.

Cream Wafers

Bea Gibbons

1 c. oleo
2 c. flour
1/3 c. half & half

Mix together and chill. Roll out dough and cut approximately 1-inch circles with a donut cutter. Dip in sugar (both sides). Poke with a fork. Bake at 375° for 7 to 9 minutes (do not overbake).

I use Betty Crocker creamy deluxe frosting. Frost one and put another on top.

During holidays, use food coloring to color frosting for the occasion.

Rolled Sugar Cookies

Kathy Ramirez

2 c. flour
1 1/2 tsp. baking powder
6 T. butter or margarine
1/3 c. shortening
3/4 c. sugar
1 egg
1 T. milk
1 tsp. vanilla

Mix butter and shortening together and add sugar. Beat until fluffy. Add egg, milk and vanilla; beat well. Add dry ingredients until well combined. Cover and chill for about 3 hours. Roll dough with rolling pin on a lightly-floured surface to 1/8-inch thickness. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheet. Bake in 375° oven for 8 minutes, or until done.

I usually double or triple this recipe.

FROSTING:
1 (32 oz.) pkg. powdered sugar
1 stick margarine
1/3 to 1/2 c. milk (depending on how thick/thin you like your frosting)
1 tsp. almond flavoring

Note: This makes a big batch of frosting, so that is why I double or triple the cookie recipe above.

Blend all ingredients together with an electric mixer until smooth. Divide into smaller bowls and add food coloring to each bowl for desired colors.

Enjoy!

Grandma's Sugar Cookies

Lisa Dolan

1 c. shortening
2 c. sugar
3 eggs
1 tsp. vanilla
1 tsp. baking soda
1 tsp. salt
4 1/2 c. flour

Cream together all ingredients, except flour. Add flour. Put in a bowl and cover. Refrigerate at least 2 hours, or overnight. Flour lightly the rolling pin, counter and cookie cutters. Roll out. Bake at 350° for 12 to 15 minutes.

FROSTING:
2 lb. powdered sugar
1 c. Crisco
1/4 tsp. salt
1 1/2 tsp. vanilla
1/4 to 1/2 c. boiling water

Beat powdered sugar, Crisco, salt and vanilla. Add boiling water to desired consistency.

Best-Ever Cut Sugar Cookies

Tina Hansen

1 c. sugar
3 oz. cream cheese
1 c. butter
1 egg yolk
1/2 tsp. vanilla
1/2 tsp. almond extract
2 1/4 c. flour

Cream the first 6 ingredients together until well blended. Gradually add in the flour. Mix and chill the dough 20 minutes in freezer or 2 hours in refrigerator. Roll small amounts of dough out on floured surface. Cut shapes. Bake on ungreased cookie sheet at 375° for 7 to 10 minutes.

Cookies should be soft and should not have brown edges.

FROSTING:
3 oz. cream cheese
5 T. powdered sugar (add more to get correct consistency)
1 T. milk
1/2 tsp. almond extract
Food coloring, to tint

I usually double this recipe for holiday baking. Most times, I make the dough the evening before I plan to bake. This dough can keep in the refrigerator for several days prior to baking.

It makes a delicious cookie.

No-Fail Sugar Cookies

Brenda Flugrad

This recipe is great when using complex cookie cutters. The dough holds its shape and won't spread during baking. Make sure you let your oven preheat for at least 1/2 hour before baking these or any other cookies.

6 c. flour
3 tsp. baking powder
2 c. butter
2 c. sugar
2 eggs
2 tsp. vanilla extract
1 tsp. salt

Cream butter and sugar; add eggs and vanilla. Mix dry ingredients and add to butter mixture. Mix well. Chill for 1 to 2 hours (or see Hint below). Roll to desired thickness and cut into desired shapes. Bake on ungreased baking sheet at 350° for 8 to 10 minutes, or until just beginning to turn brown around the edges. Yield: can make up to 8 dozen, 3-inch cookies.

Hint: Rolling dough without the mess—rather than wait for your cookie dough to chill, take the freshly-made dough and place a glob between 2 sheets of parchment paper. Roll it out to the desired thickness, then place the dough and paper on a cookie sheet and pop it into the refrigerator. Continue rolling out your dough between sheets of paper until you have used it all. By the time you are finished, the first batch will be completely chilled and ready to cut. Re-roll leftover dough and repeat the process! An added bonus is that you are not adding any additional flour to your cookies.

COOKIE GLAZE:
3 c. confectioners' sugar
1/4 c. warm water
1 T. light corn syrup
1/4 tsp. flavoring (almond, orange, lemon, etc.)

Add syrup and extract to warm water in mixing bowl. Mix to dissolve syrup in warm water. Add sugar; mix on low until you form a smooth paste. Add desired color. Pour glaze into decorating bottle. If glaze does not squeeze easily, microwave for 10 to 15 seconds. No need to refrigerate. It will stay for over a week.

After storing glaze, it is not unusual for the heavier sugars to settle to the bottom of the container. Simply put the glaze in the microwave to soften it again and mix thoroughly.

Note: Cookies made with this glaze can be decorated ahead of time and frozen.

Sugar Cookies

Julie Haas

1/2 lb. butter
3 c. flour
1 tsp. baking soda
2 tsp. cream of tartar
1/2 tsp. salt
2 eggs
1 c. sugar
1 tsp. vanilla
1 tsp. almond flavoring

Mix butter, flour, baking soda, cream of tartar and salt like you would to prepare a pie crust. In a separate bowl, mix eggs, sugar, vanilla and almond flavoring. Add this to the flour mixture. Mix well. Refrigerate dough overnight. (It is not necessary to refrigerate the dough with this recipe if you flour your rolling surface well, and turn the dough once, before rolling.)

Set the dough out 15 minutes before use if it has been refrigerated. Roll the dough on a floured surface (roll thin for a crispy cookie, and thicker for softer cookie). Cut with a cookie cutter. Bake at 325° for 10 minutes. Decorate when cool.

FROSTING:
2 T. butter, melted in microwave
1 tsp. almond flavoring
1 tsp. vanilla flavoring (clear vanilla does not color the frosting)
1 1/2 to 2 c. powdered sugar
Cream or milk, added a tsp. at a time until spreading consistency

Christmas Cookies

Dick and Rose Tondra

2 c. sugar
1 c. Crisco or margarine
1 c. buttermilk
2 tsp. baking soda
2 eggs
1 tsp. vanilla
A little nutmeg
Dash of salt
Flour

Mix and set in cool place overnight. Roll out and cut out shapes with cookie cutters. Bake at about 350° to 375° about 10 minutes. Decorate.

Lebkuchen

Dick and Rose Tondra

1 1/2 lb. dark brown sugar
1 qt. molasses, boiled & cooled
1 pt. buttermilk with 6 tsp. baking soda
1 lb. chopped walnuts
1 T. cinnamon
1 T. nutmeg
1 T. cloves
1 T. allspice
About 10 c. flour

Roll out and bake in sheet at 350° for 10 minutes. Ice with white icing and cut into bars.

Vanilla Wafers

Marge Benson

1 c. butter
1 1/2 c. white sugar
3 eggs
3 c. sifted all-purpose flour
3 tsp. baking powder
1 T. milk
2 tsp. vanilla extract

Cream the butter and sugar together until light and fluffy. Blend in eggs and beat well. Sift together flour and baking powder; add to creamed mixture. Add milk and vanilla; mix well. Cover and chill for 2 to 3 hours. Roll very thin. Cut with cookie cutter dipped in flour. Place on greased cookie sheet. Bake at 400° for 6 to 8 minutes.

Soft Sugar Cookies

Diana Weber

1 c. butter
1 1/2 c. sugar
2 eggs
1 c. sour cream
1 1/2 tsp. vanilla
4 1/2 c. sifted flour
1 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
1 1/2 tsp. nutmeg

Cream the butter; add the sugar and cream well until light and fluffy. Add eggs and beat well. Add sour cream and vanilla and blend well. Add sifted dry ingredients. The dough will be quite soft. Chill for several hours. Roll to 1/2-inch thickness, cut and bake at 375° for 12 minutes.

Spritz Cookies

Carolyn Konechne

1 c. butter (or oleo)
1/2 c. sugar
1 egg yolk, beaten
1 1/4 tsp. almond extract
1/4 tsp. salt
2 c. flour
Cinnamon candies
Green food coloring

Cream butter (or oleo) and sugar until light and fluffy. Add egg yolk and almond extract. Add flour, a little at a time, and mix well. Add drops of food coloring and mix. Shape with cookie press on an ungreased cookie sheet in the shape of a wreath and place two cinnamon candies on each. Bake at 375° for 12 minutes. Remove immediately to a paper towel until they are cooled.

I double the recipe and it makes more than 5 dozen cookies.

Holiday Orange Balls

Patricia P. Hagarty

(Courtesy of The Machine Shed)

1 pkg. vanilla wafers, crushed
3/4 c. coconut, grated
3/4 c. powdered sugar
1/2 c. frozen orange juice, undiluted

Mix ingredients together. Roll into balls the size of walnuts. Yield: 24 pieces.

No-Bake Cookies

Carla Schaefer

1 stick butter
2 c. sugar
1/2 c. milk
3 T. cocoa powder
2 1/2 c. oatmeal
1/2 c. peanut butter
2 tsp. vanilla

Mix the first 4 ingredients in saucepan and bring to a boil. Lower heat and continue to boil, while stirring frequently, for 3 minutes. Add peanut butter, oatmeal and vanilla. Drop by teaspoons onto waxed paper, and let cool.

Rice Krispie Balls

Bea Gibbons

1 stick oleo
1 can Eagle Brand milk
1 lb. Kraft caramels
60 or 75 lg. marshmallows
Rice Krispies

Melt oleo, Eagle Brand milk and caramels in double boiler, stirring well. Dip marshmallows, one at a time, in caramel, then roll in rice Krispies. Put on waxed paper to cool.

Note: These can be frozen and takes only minutes to thaw.

"Mystery" Crispies

1/2 c. butter
2 c. mini marshmallows
1 can sweetened condensed milk
16 oz. caramels, about 50

Melt in saucepan. Meanwhile, prepare a batch of rice crispy treats. Press 1/4 of the rice crispy mixture in a buttered 9x13-inch pan. Pour half of the caramel sauce over the top. Repeat steps in another 9x13-inch pan. Cover each pan with the remaining rice crispy treat mixture. Press down lightly. Cover. Slice when ready to be served.

These are ooey-gooey yummy. Makes a big batch.

No-Bake Cookies

The Popillion family

1 c. cocoa
6 c. sugar
1 1/2 c. real butter
1 1/2 c. whole milk (do not substitute)

Boil above ingredients for 1 minute.

Remove from heat and add:

1/2 tsp. vanilla
3 c. peanut butter
5 c. oatmeal

Drop by spoonfuls onto waxed paper.

Note: This makes several dozen. We usually cut it in 1/2 unless we are making them for a large group.

Whiskey Balls

Eddie and Terri Boylston

2 T. cocoa
4 T. white corn syrup
1/2 lb. vanilla wafers
5 T. whiskey
1 c. broken pecans
Powdered sugar

Crush vanilla wafers; add syrup, whiskey, cocoa and pecans. Mix and let stand a few minutes, until firm enough to roll into balls. Place in refrigerator to hasten this process. Roll each ball in powdered sugar.

Wonder Cookies

Beth Lynch

1 c. coconut
1/2 c. cocoa
3 c. quick-cooking oatmeal
2 c. sugar
1/4 c. butter
1/2 c. milk

Mix coconut, cocoa and oatmeal into a bowl and stir well. Bring the sugar, butter and milk to a rolling boil. Combine 2 mixtures immediately and drop by the spoonful onto waxed paper. Let set until cool.

Note: You do not need to bake.

Hopscotch

Gabrielle Hansen

Combine in top of double boiler:

1/2 c. peanut butter
1 c. butterscotch chips

Place over hot (not boiling) water until chips melt. Stir until blended.

Add and stir until well coated:

2 c. chow mein noodles
2 c. mini marshmallows

Drop by teaspoons onto waxed paper. Chill until set. Yield: about 30. These freeze well.

Haystack No-Bake Cookies

Christine Baker

1 (12 oz.) pkg. butterscotch chips
1 c. creamy peanut butter
1 c. nuts (your choice; I like cashews)
4 c. chow mein noodles

In microwave, melt chips and peanut butter together at 50% POWER. Combine with nuts and noodles and drop by spoonfuls onto waxed paper to dry.

Peanut Butter Balls

Eileen Thompson

Melt together:

1 stick oleo
3 c. powdered sugar
3 3/4 c. Rice Krispies
1 (18 oz.) jar creamy peanut butter

Shape into 90 balls.

In a double boiler, melt, keeping mixture warm, not hot:

1 lg. Hershey bar
6 oz. chocolate chips
1 layer of wax

Dip balls in mixture (I use toothpicks). Place on waxed paper to cool.

Mint Surprise Cookies

Sharon Jenkins

1 c. shortening or butter
2 eggs
1 tsp. vanilla
3 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 c. sugar
1/2 c. packed brown sugar
Chocolate mint wafers or Andes mints
Walnut or pecan halves

Cream sugar, brown sugar, and shortening. Add eggs and vanilla and beat well. Gradually blend in the flour, baking soda and salt. Cover and chill dough for 2 hours. Enclose each wafer or mint in about 1 tablespoon of dough. Place on ungreased cookie sheet, about 2 inches apart. Top with a walnut or pecan half. Bake 9 to 12 minutes at 375°.

He loves each one of us as if there were only one of us.

Swirled Mint Cookies

Tina Hansen

2 c. flour
1/2 tsp. baking powder
1 c. butter
1 c. sugar
1 egg
1 tsp. vanilla
1/2 tsp. peppermint extract
10 drops red food coloring
10 drops green food coloring
Sugar

Stir together flour and baking powder; set aside. In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add the 1 cup of sugar; beat until fluffy. Add egg, vanilla and extract; beat well. Add flour mixture; beat until well mixed. Divide into three equal portions. Stir red coloring into 1 portion, stir green coloring into another and leave remaining portion plain. Cover and chill about 1 hour, or until easy to handle.

Divide each color of dough into 4 equal portions. On a lightly-floured surface, roll each portion into a 1/2-inch diameter rope. Place one red, one green and one plain rope, side by side. Twist together. Repeat with remaining ropes. Chill for 30 minutes.

Cut ropes into 1/2-inch slices for larger cookies, or 1/4-inch slices for smaller cookies. Carefully rolls into balls, blending colors as little as possible. Place about 2 inches apart on ungreased cookie sheets. Flatten to 1/4-inch thickness with the bottom of a glass dipped in sugar. Repeat with the remaining dough. Bake in a 375° oven until edges are set (allow 8 to 10 minutes for larger cookies; 6 to 8 minutes for smaller ones). Transfer cookies to wire racks; cool.

These are dainty, little cookies with a lovely flavor. I have made these for baby showers and football games, just altering the food coloring used. These cookies can easily be frozen.

Molasses Crinkles

Mary Stritzel

Mix:
1 1/2 c. soft Crisco shortening
2 c. brown sugar
2 eggs
1/2 c. molasses

Sift together:
4 1/2 c. sifted flour
4 tsp. baking soda
1/2 tsp. salt
1 tsp. cloves
2 tsp. cinnamon
2 tsp. ginger

Stir into batter and mix well. Chill dough. Roll into balls the size of walnuts. Dip tops into white sugar. Place sugared-side up, 3 inches apart, on greased cookie sheets. Bake at 350° for 9 to 10 minutes.

Gingerbread Men

Ruth McCully

1 1/2 c. shortening
1 c. sugar
1 c. molasses
1/2 c. boiling water
6 c. flour
2 tsp. baking soda
2 tsp. salt
1 tsp. ginger
1 tsp. nutmeg
2 tsp. cinnamon

Cream shortening and gradually beat in sugar and molasses. Stir in water and remaining ingredients. Knead a few times on a floured board until a smooth ball is formed. Chill about 2 hours. Roll dough on a floured board until the dough is about 1/8-inch thick. Cut with gingerbread cookie cutter or into desired shapes. Place cookies on an ungreased cookie sheet. Bake at 375° for 7 to 10 minutes, until lightly browned. Decorate as desired.

Gingersnaps

Jeannine Moore

2 c. flour
1 T. ginger
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
3/4 c. Crisco
1 c. sugar
1 egg
1/4 c. molasses
Granulated sugar (extra)

Set oven for moderate 350°. Mix and sift the first 5 ingredients. Sift again twice. Beat Crisco until creamy. Beat in 1 cup sugar and mix well. Add egg and molasses. Stir to blend well. Sift 1/4 of the flour mixture over the molasses mixture; stir to blend well. Repeat until all flour mixture is added. Form into balls, using 1 teaspoon of dough. Roll balls in granulated sugar. Place 2 inches apart on ungreased cookie sheets. Bake 12 minutes, or until tops are slightly rounded and cracked. Yield: about 48.

Gingerbread Cut-Outs

Jean Meek

1/2 c. butter, softened (no substitutes)
1/2 c. packed brown sugar
1/2 c. molasses
1 egg
3 c. all-purpose flour
1 tsp. baking soda
1 tsp. ground ginger
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/8 tsp. ground cloves
1 to 2 T. cold water

In a mixing bowl, cream the butter and brown sugar. Beat in molasses and egg. Combine the flour, baking soda, ginger, salt, cinnamon and cloves; add to the creamed mixture alternately with water. Mix well. Cover and refrigerate for 1 hour, or until easy to handle.

On a well-floured surface, roll out dough to 1/4-inch thickness. Cut with cookie cutter dipped in flour. Place 2 inches apart on greased baking sheet. Bake at 350° for 9 to 11 minutes, or until edges are firm. Remove to wire racks to cool.

Ginger Cookies

Ann Sweeney

1 c. sugar
3/4 c. shortening
4 T. molasses
1 egg
2 c. flour
2 tsp. baking soda
1 tsp. ginger
1 tsp. cinnamon
1/4 tsp. allspice

Mix and form into balls the size of walnuts. Roll each in sugar. Place on cookie sheet and bake at 350° for 15 minutes or less. Remove from oven. Let stand for 1 minute. Remove from cookie sheet.

Very good.

Gingersnaps

Sharon Jenkins

1 c. sugar
3/4 c. shortening
1 egg
1/4 c. Grandma's molasses
2 c. flour
2 tsp. baking soda
1 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. salt

Cream sugar and shortening. Add egg and molasses and beat well. Add remaining ingredients and mix well. Chill dough. Roll into small balls. Bake at 375° for 8 minutes. Do not overbake. Let stand on cookie sheet for 2 to 3 minutes before removing. Yield: 8 dozen.

Note: Dough can be frozen and baked later.

World's Best Chocolate Cookies

Margaret Elbert-Benson

1 1/4 c. butter, softened
2 c. sugar
2 eggs
2 tsp. vanilla
2 c. flour
3/4 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
2 c. chocolate chips

Heat oven to 350°. Cream butter and sugar until light and fluffy. Add eggs and vanilla and beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake 8 to 9 minutes. Yield: about 4 1/2 dozen.

Chocolate Sour Cream Cookies

Dixie Lickteig

1 c. sugar
1/4 c. melted butter
1 well-beaten egg
2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
1/4 c. cocoa
1 c. sour cream

Combine sugar, melted butter and egg. Sift dry ingredients together. Add alternately with sour cream. Drop dough by teaspoon onto buttered cookie sheet. Bake at 375° for 10 minutes.

Chocolate Crinkle Cookies

Gretchen Gerbracht

1 c. butter
1 1/2 c. white sugar
1/2 c. brown sugar
2 eggs
2 tsp. vanilla
3 T. water
1 1/2 tsp. baking soda
1 tsp. salt
1/2 c. cocoa
2 1/2 c. flour

Cream butter and sugars; add eggs, water and vanilla. Add dry ingredients. If time allows, chill dough. Roll into balls and press down with glass dipped in powdered sugar or nuts. Bake at 350° for 10 minutes.

Chocolate Crinkle Cookies

Pat Rood

1/2 c. vegetable oil
4 sq. (4 oz.) unsweetened chocolate, melted
2 c. sugar
4 eggs
2 tsp. vanilla
2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Mix in order. Drop by teaspoon into powdered sugar and roll and shape into a ball. Place 2 inches apart on greased cookie sheet. Bake at 350° for 10 to 12 minutes.

Chocolate Crinkles

Gretchen Gerbracht

1 c. shortening
1 1/2 c. white sugar
1/2 c. brown sugar
2 eggs
2 tsp. vanilla
3 T. water
1 1/2 tsp. baking soda
1 tsp. salt
1/2 c. cocoa
2 1/2 c. flour

Mix well until completely browned. Roll small amounts of dough into balls and dip into powdered sugar. Bake at 350° for about 10 minutes. Let cool and enjoy! Yield: 5 dozen.

Christmas Casserole Cookies

Dixie Lickteig

Beat 2 eggs and 1 cup sugar until fluffy.
Stir in remaining ingredients:

1 c. snipped dates
1 c. flaked coconut
1 c. chopped walnuts
1 tsp. vanilla
1/4 tsp. almond extract

Bake in ungreased casserole at 350° for 30 minutes to 1 hour. Remove and, while hot, stir with wooden spoon. When cool, form into small balls and roll in powdered sugar. Flatten and put red or green cherry in center.

Oatmeal Spice Cookies

Rosalie Petersen

1 1/2 c. margarine
1 1/2 c. brown sugar
3/4 c. sugar
3 eggs
6 T. milk
3 tsp. cinnamon
3/4 tsp. nutmeg
1 tsp. mace
1 1/2 tsp. salt
1 1/2 tsp. baking soda
3 c. sifted flour
3 c. raisins
6 c. quick oatmeal
Chocolate chips (opt.)

Beat all the ingredients together in large mixing bowl. Drop spoonfuls on greased cookie sheet. Bake at 350° for 7 to 8 minutes, or until done.

Neiman-Marcus Oatmeal Cookies

Marge Benson

1 c. butter or oleo
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 1/2 c. oatmeal (measure into blender & blend into powder)
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. baking soda
2 to 4 oz. shaved chocolate
1 (12 oz.) pkg. milk chocolate chips
1 c. chopped nuts (opt.)

Preheat oven to 375°. Cream butter and sugar; beat in eggs, one at a time, and add vanilla. Set aside.

In a separate bowl, mix together dry ingredients. Slowly add dry mix to liquid mix. Lastly, add chocolate. Bake for 8 to 10 minutes in 375° oven.

Coconut Oatmeal Cookies

Diana Weber

1 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda
1/3 c. shortening
1/2 c. sugar
1/2 c. brown sugar
1 egg, unbeaten
1 tsp. vanilla
1/2 c. rolled oats
1 c. coconut

Sift flour, measure. Add baking powder, salt and baking soda, and sift again. Cream shortening; add sugars gradually and cream until light and fluffy. Add egg and vanilla, and beat well. Add flour, oats and coconut, and mix thoroughly. Shape dough in small balls and place on ungreased cookie sheets. Bake in moderate oven at 375° for 12 to 15 minutes. Yield: 2 dozen cookies.

Oatmeal-Raisin Cookies

Audrey Marley

1/2 c. granulated sugar
1/2 c. packed brown sugar
1/3 c. butter, softened
1 tsp. vanilla
1/8 tsp. salt
1 lg. egg
1 c. all-purpose flour
1 c. regular oats
1/2 c. raisins
Cooking spray

Preheat oven to 350°. Beat the first 6 ingredients (granulated sugar through egg) with a mixer at medium speed until light and fluffy. Lightly spoon flour into a dry measuring cup and level with a knife. Add flour and oats to egg mixture; beat until blended. Stir in raisins. Drop by level tablespoons, 2 inches apart, onto baking sheets coated with cooking spray. Bake at 350° for 15 minutes, or until golden brown. Cool on pan for 3 minutes. Remove cookies from pan; cool on wire racks. Yield: 2 dozen.

Oatmeal Cookies

Jolene Johnson

Cream together:
3/4 c. shortening
1 c. brown sugar, packed
1/2 c. white sugar
1 egg
1/4 c. water
1 tsp. vanilla

Combine and add to above:
3 c. oatmeal, uncooked
1 c. flour
1 tsp. salt
1/2 tsp. baking soda

Mix well. Bake in 350° oven for 12 to 15 minutes. Yield: 5 dozen cookies.

Grandma Hansen's Chocolate Chip Cookies

Mark Hansen

3/4 c. brown sugar
3/4 c. white sugar
1 c. shortening
2 eggs
2 1/4 c. flour
1 tsp. baking soda
1 tsp. vanilla
2 c. chocolate chips

Mix in order given. Bake at 350° for 8 to 10 minutes.

Best Chocolate Chip Cookies

Judy Roberts

1 c. brown sugar
1 c. white sugar
1 c. shortening
3 eggs
2 tsp. baking soda
2 tsp. cream of tartar
3 1/2 c. flour
1/2 tsp. salt
1 tsp. vanilla
1 (12 oz.) pkg. chocolate chips

Cream shortening and sugars together. Add well-beaten eggs. Add flour, baking soda, cream of tartar and salt (sifted together). Add vanilla and mix well. Add chocolate chips and mix. Drop by tablespoon on ungreased cookie sheet. Bake at 350° for 8 to 10 minutes, or until brown.

Big Chocolate Chip Cookie

Sharon Fox

1 chocolate chip cake mix
1 c. chocolate chips
1/2 c. oil
2 eggs
1 tsp. vanilla

Mix ingredients well. Spread onto pizza pan. Bake in 350° oven for 20 minutes, until lightly browned. Cool on wire rack, cut and enjoy!

Mom's Chocolate Chip Cookies

Eileen Thompson

1 1/2 c. shortening
1 1/2 c. brown sugar
3/4 c. sugar
3 eggs
3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
1 1/2 tsp. vanilla
18 oz. chocolate chips

Cream shortening and sugars together. Add eggs, beat well and add flour, baking powder and salt. Add chocolate chips and vanilla. Mix well. Place on ungreased cookie sheet and bake 10 minutes at 375°.

Delicious Dump Cookies

1 c. butter, softened
3/4 c. granulated sugar
3/4 c. packed brown sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs
1 tsp. vanilla
2 c. all-purpose flour
1 1/2 c. rolled oats (not quick-cooking oats)
1 c. milk chocolate pieces
1 c. butterscotch-flavored pieces
1/2 c. chopped walnuts
1/2 c. flaked coconut

In a large bowl, beat the butter with an electric mixer for 30 seconds. Add the granulated sugar, brown sugar, baking soda and salt. Beat the mixture until creamy. Beat in the eggs and vanilla until combined. Add the all-purpose flour and beat until the mixture is combined. Stir in the rolled oats, milk chocolate pieces, butterscotch-flavored pieces, the chopped walnuts and the coconut. Drop the cookie dough by rounded teaspoons, 2 inches apart, on ungreased cookie sheets. Bake in a 375° oven for 8 to 10 minutes, or until cookies are lightly browned. Remove baked cookies from the cookie sheets and cool on wire racks. Yield: 60 cookies.

Nutrition Information Per Cookie: 115 calories, 6 gm fat, 16 mg cholesterol, 82 mg sodium, 14 gm carbohydrates, 0 gm fiber, 1 gm protein.

Oatmeal Chocolate Chip Cookies

Lynn Deiter

1 c. Crisco
1 c. sugar
1 c. brown sugar
2 eggs
2 tsp. vanilla
1/2 tsp. salt
1 tsp. baking powder
1 T. cinnamon
1 T. nutmeg

Mix:

1 c. flour
1 pkg. chocolate chips
2 c. walnuts
3 c. oatmeal

Bake at 350° for 15 minutes.

Mrs. Field's Chocolate Chip Cookies

Lynn Deiter

Cream together:
2 c. butter
2 c. sugar
2 c. brown sugar

Add:
4 eggs
2 tsp. vanilla

Mix:
4 c. flour
1 tsp. salt
2 tsp. baking soda
5 c. oatmeal
2 tsp. baking powder

Add to mixture:
24 oz. chocolate chips
1 grated Hershey bar
3 c. pecans

Preheat oven to 350°. Drop batter onto ungreased cookie sheet (golf ball-size). Bake for approximately 6 minutes, or until light browned.

Chocolate Chip Oatmeal Cookies

Nora Benson

2 c. unbleached white flour
1 tsp. baking soda
1 tsp. salt
1/2 c. melted butter
1 1/4 c. sugar
2 T. molasses
1 tsp. vanilla
2 eggs
1 (12 oz.) pkg. chocolate chips
1 c. old-fashioned oatmeal

Preheat oven to 375°. In a small bowl, combine flour, baking soda and salt; set aside. In a mixing bowl, combine melted butter, sugar, vanilla and eggs. Mix until smooth. Add flour mixture and mix. Add chips, stir and then add oatmeal. Drop on ungreased cookie sheets. Bake 11 to 12 minutes at 375°.

Note: You can use part brown sugar instead of the molasses.

Chocolate Chip Cookies

Patty Willadsen

2 c. oleo
4 eggs
2 c. brown sugar
2 c. white sugar
4 c. flour
5 c. blended oatmeal
2 (12 oz.) pkg. chocolate chips
2 tsp. baking soda
2 tsp. baking powder
2 tsp. vanilla

Mix all together. Roll into balls. Flatten with a glass dipped in sugar. Bake at 375° for 8 to 10 minutes.

Makes a very large batch.

Chocolate Chip Pudding Cookies

Lynnette Witt

2 1/4 c. flour
1 tsp. baking soda
1 c. margarine, softened
1/4 c. white sugar
3/4 c. packed brown sugar
1 sm. box instant vanilla pudding
1 tsp. vanilla
2 eggs
12 oz. chocolate chips

Mix flour and baking soda, and set aside. Combine margarine, sugars, pudding and vanilla. Beat until creamy. Beat in eggs. Add flour mixture; stir in chocolate chips. Bake at 375° for 8 to 10 minutes.

Bars

Brownies

Mary Stritzel

Mix together:

3/4 c. oil
3/4 c. cocoa
1 c. brown sugar
1 c. white sugar
3 eggs
1 tsp. vanilla

In a separate bowl, stir together:

1 1/4 c. flour
1 tsp. baking powder
1/2 tsp. salt

Add dry ingredients to wet and lightly mix. Pour into a greased 10x13-inch pan and bake at 325° for 30 minutes.

Snicker Brownies

Christine Baker

1 devils food cake mix
1 can sweetened condensed milk
3/4 c. butter, melted
4 Snickers candy bars, cut in sm. pieces

Mix the first 3 ingredients and put half the batter in 11x13-inch pan. Bake at 350° for 10 minutes. Take out and put cut-up Snickers on top. Spoon remaining batter on top and bake 20 more minutes.

Chocolate Malt Brownies

Denise Griffith

1/2 c. lightly-salted butter, softened
1/2 c. granulated sugar
2 eggs
2 oz. unsweetened baking chocolate, melted & cooled
1 tsp. vanilla extract
1/2 c. all-purpose flour
1/2 c. chocolate malt powder
1/8 tsp. salt

TOPPING:
1 1/2 oz. semi-sweet baking chocolate
1 tsp. lightly-salted butter
3/4 c. chocolate-coated malted milk balls, coarsely crushed

Preheat the oven to 350°. Grease and flour the bottom and sides of an 8-inch square baking pan.

In a large bowl, beat the butter with an electric mixer until creamy. Add sugar and continue beating until mixture is light and fluffy. Mix in the eggs, one at a time, beating well after each addition. Beat in the chocolate and vanilla. Set aside.

In a medium bowl, combine the flour, malt powder and salt. Beat the dry ingredients into chocolate mixture until blended. Scrape the batter into the prepared baking pan and spread evenly with a spatula. Bake for 25 to 30 minutes, or until a cake tester inserted 1 inch from the center comes out clean. Cool the brownies in the pan, set on a wire rack.

To prepare the topping, in a small saucepan, melt the chocolate and butter over low heat. Stir to blend. Brush the mixture over the brownies to coat lightly. Sprinkle with crushed malted milk balls. Cool. Cut the brownies into 16 bars. Store the cooled brownies in an airtight container at room temperature.

Chocolate Mint Brownies

Lisa Dolan

BROWNIE:
1 c. sugar
1 c. flour
1 stick margarine
4 eggs
1 (16 oz.) can chocolate syrup

Mix ingredients and pour into a 9x13-inch pan. Bake at 350° for 35 minutes.

MINT LAYER:
3 T. margarine
4 c. powdered sugar
1/4 c. milk
2 tsp. peppermint flavoring
Green food coloring

Combine the above filling ingredients. Spread over brownies. Refrigerate 20 minutes.

FROSTING:
1 stick margarine
12 oz. chocolate chips (2 c.)

Melt margarine and chocolate chips and spread on top.

Missy's Mint Brownies

Caroline Peterson

1 box of brownie mix
2 c. powdered sugar
1 c. butter
2 T. milk
2 tsp. peppermint flavoring
Green food coloring
1 c. chocolate chips
6 T. butter

In a 9x13-inch pan, prepare the brownie mix according to package directions. Let cool. Mix together powdered sugar, 1 cup butter, peppermint flavoring and food coloring. Use to frost brownies and then chill.

In a saucepan, melt together chocolate chips and 6 tablespoons butter over low heat. Smooth over the peppermint layer and chill.

Mint Cheesecake Brownies

Kris Gross

4 (1 oz.) bars Hershey's unsweetened baking chocolate
10 T. butter or margarine
2 c. sugar
4 eggs
2 tsp. vanilla extract
1 c. unsifted flour
1 (8 oz.) pkg. cream cheese, softened
1 T. cornstarch
1 (14 oz.) can sweetened condensed milk
1 tsp. peppermint extract
Green food coloring (opt.)

Preheat oven to 350°. Melt chocolate with 1/2 cup margarine. In a bowl, combine chocolate mixture with sugar, 3 eggs, vanilla and flour. Spread in a greased 9x13-inch pan. Bake 12 minutes.

In another bowl, beat cheese, 2 tablespoons margarine and cornstarch until fluffy. Gradually beat in sweetened condensed milk and remaining ingredients. Pour over brownie layer. Bake 30 minutes, or until set. Top with glaze. Chill. Cut into bars.

Glaze: Melt 1 cup semi-sweet chocolate chips with 1/2 cup whipping cream, unwhipped. Cook and stir until thickened.

Triple Fudge Brownies

Lisa Dolan

1 sm. pkg. chocolate pudding (not instant)
1 box chocolate cake mix
1/2 c. chocolate chips

Cook pudding as directed on package. Blend dry cake mix with pudding. Pour into a greased 9x13-inch pan. Sprinkle with chocolate chips. Bake 30 to 35 minutes at 350°.

Cookie Dough Brownies

Lynnette Witt

BOTTOM LAYER:

2 c. sugar
1 1/2 c. flour
1/2 c. baking cocoa
1/2 tsp. salt
1 c. oil
4 eggs
2 tsp. vanilla
1/2 c. walnuts

Combine sugar, flour, cocoa and salt. Add oil, eggs and vanilla; beat at medium speed for 3 minutes. Stir in walnuts. Pour into greased 9x13-inch pan and bake at 350° for 30 minutes. Cool completely.

FILLING:

1/2 c. soft margarine
1/2 c. brown sugar
1/4 c. sugar
2 T. milk
1 tsp. vanilla
1 c. flour

Cream butter and sugars. Add milk and vanilla; mix well. Beat in flour. Spread over the brownies. Chill until firm.

GLAZE:

1 c. chocolate chips
1 T. shortening
3/4 c. walnuts

Melt chocolate chips and shortening in saucepan, stirring until smooth. Spread over filling. Sprinkle with walnuts and press down slightly.

Low-Fat Brownies

Nan Johnson Heer

3/4 c. chocolate chips
1 (14 oz.) can fat-free sweetened condensed milk
1/3 c. unsweetened cocoa
4 egg whites
1/3 c. unsifted flour
1 tsp. baking powder
1 tsp. vanilla

In a saucepan, melt chocolate chips with sweetened condensed milk and cocoa over low heat. Slightly beat together egg whites. Stir baking powder into flour. Alternating adding eggs and flour mixture to chocolate mix. Stir in vanilla. Pour into 9x13-inch pan sprayed with vegetable spray. Preheat oven to 350° and bake 20 minutes.

Fudgy Brownies

Mary Gibbons

(Microwave)

1/2 c. butter
6 T. cocoa
1 c. brown sugar
1 egg
1 tsp. vanilla
3/4 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. chopped nuts

Melt butter and cocoa together. Microwave on HIGH 1 to 1 1/2 minutes. Add sugar, then other ingredients. Microwave on HIGH 5 1/2 to 6 minutes in a greased 9x9-inch pan. (I only cook them 4 minutes, turning pan 1/2-way through cooking time.)

Microwave Brownies

Judy Morse

Mix:

2 eggs
1 c. sugar
1 T. vanilla
1/2 tsp. salt

Melt 1 stick margarine and add. Mix well.

Add:

3/4 c. flour
1/2 c. cocoa
1 c. nuts (opt.)

Mix well. Pour in pie plate or square baking dish. Cook 6 to 7 minutes on HIGH.

Mom's Delicious Brownies

Judy Roberts

2 c. sugar
1/4 c. cocoa
1 c. melted butter
4 eggs
2 tsp. vanilla
1 1/2 c. sifted flour
1 tsp. salt
1/2 c. chopped walnuts (opt.)

Mix sugar and cocoa. Stir in butter. Add eggs and beat well. Sift flour and salt together add to cocoa mixture. Fold in nuts. Pour into greased 10x15-inch pan. Bake 25 to 30 minutes at 350°. Cool and frost.

FROSTING:
1 c. sugar
1/3 c. milk
1/4 c. butter
1/4 tsp. salt
1 sq. unsweetened chocolate

Combine and bring to a boil, stirring constantly. Boil 1 minute. Stir until thick and spread on bars.

Aunt Misty's Moist Frosted Brownies

Gabrielle Hansen

1 c. flour
1 c. Crisco
1 c. white sugar
1 c. brown sugar
1/2 c. cocoa
1 c. water
4 eggs
1 tsp. vanilla
1/4 tsp. salt
1 tsp. baking powder

Mix all together until smooth. Pour batter into ungreased jellyroll pan. Bake 25 to 30 minutes at 325°.

Note: Put foil on bottom of oven due to drips while baking.

Swedish Brownies

Michelle Thilges

1 c. butter or margarine, melted
4 eggs
2 c. sugar
1/8 tsp. salt
2 c. flour
1 T. almond extract
Slivered almonds

Mix together the eggs and sugar. Add melted butter and mix well. Add to this mixture the salt, flour and almond extract. Pour into a greased 9x13-inch pan. Sprinkle sugar over the top of the batter and top with the slivered almonds. Bake at 325° for 25 to 30 minutes.

Grandma Wirth's Banana Bars

Marlene Michaud

1/2 c. butter
1 1/2 c. sugar
2 ripe bananas, mashed
2 eggs
3/4 c. sour cream
1 tsp. vanilla
1/4 tsp. salt
1 tsp. baking soda
2 c. flour

Cream together butter and sugar. Add eggs and sour cream. Add mashed bananas, vanilla and flour which has been sifted with salt and baking soda. Bake in a greased jellyroll pan at 375° for 30 minutes. Frost with powdered sugar frosting.

Spicy Banana Bars

Jeannine Moore

1 1/2 c. sugar
1/2 c. margarine
2 eggs
3/4 c. buttermilk or sour milk
3 ripe bananas, mashed
2 c. flour
1 tsp. baking soda
1 tsp. salt
3/4 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice
1/3 c. pecans, chopped (opt.)

Combine margarine and bananas; mix well. Add milk and eggs; mix well. Set aside. Blend flour, baking soda and salt together. Add spices, one at a time, to blend well. Add pecans. Combine with banana mixture. Bake in greased and floured jellyroll pan at 350° for 20 to 25 minutes.

FROSTING:
3 oz. cream cheese
1/4 c. margarine
1 tsp. vanilla
1 lb. powdered sugar

Banana Bars

Kris Gross

1/2 c. butter, softened
1 1/2 c. sugar
2 eggs
1 c. sour cream
1 tsp. vanilla extract
2 c. flour
1 tsp. baking soda
1/4 tsp. salt
1 c. ripe bananas, mashed

Heat oven to 350°. In a bowl, cream together butter and sugar. Beat in eggs, one at a time. Stir in sour cream and vanilla. Combine flour, baking soda and salt. Stir into batter. Finally, mix in the mashed bananas. Pour into a greased jellyroll pan. Bake 20 to 25 minutes. Let cool and top with cream cheese frosting.

FROSTING:
4 oz. cream cheese
3/4 stick margarine
1 tsp. vanilla
1 T. milk
3 c. powdered sugar

Cream together cream cheese and margarine. Add powdered sugar, vanilla and milk. Mix until well blended and creamy.

Banana Bars

Audrey Marley

1/2 c. butter or margarine
1 1/2 c. sugar
2 eggs
3/4 c. buttermilk
2 mashed bananas
2 c. flour
1 tsp. baking soda
1/3 tsp. salt
1 tsp. vanilla
1/2 to 1 c. chopped walnuts

Cream sugar and butter; add eggs. Add buttermilk and bananas. Sift in dry ingredients; add vanilla and nuts. Spread thinly on a greased jellyroll pan. Bake 25 minutes at 350°. Cool.

FROSTING:
1 c. sugar
1/2 c. margarine
1/4 c. milk

Bring these 3 ingredients to a boil, then cool. To this cooled mixture, add 1 1/2 cups powdered sugar. Mix well and spread over cooled bars. Keeps well refrigerated. Yield: 2 dozen bars.

Carrot Bars

Eileen Thompson

Mix together:
2 c. flour
2 c. sugar
2 tsp. baking soda
1 tsp. salt
1 1/2 tsp. cinnamon
1 1/2 c. olive oil
2 junior baby food jars of carrots
4 beaten eggs

Place in ungreased jellyroll pan. Bake at 350° for 30 minutes. Cool.

FROSTING:
6 oz. cream cheese, softened
1 stick butter
2 c. powdered sugar
2 tsp. vanilla

Beat until smooth and fluffy. Spread over cooled bars.

Cherry Bars

Kris Gross

1 3/4 c. sugar
1 c. margarine
4 eggs
1 tsp. vanilla
2 1/2 to 3 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1 can cherry pie filling

Beat sugar, margarine, eggs and vanilla for 2 minutes. Add remaining ingredients, except pie filling. Spread into a greased 9x13-inch pan. Save 1 1/2 cups batter. Spread cherry pie filling over batter in pan. Drop remaining batter by teaspoon over this. Bake at 350° for 30 to 35 minutes. Cool and frost with powdered sugar frosting.

Honey Lemon Squares

Kris Gross

2 c. butter or margarine, softened
1/4 c. powdered sugar
1 c. + 1 T. flour, divided
3/4 c. honey
1/2 c. lemon juice
3 eggs
1 tsp. lemon peel, grated
1/2 tsp. baking powder

In a bowl, cream butter and powdered sugar until light and fluffy. Add 1 cup of flour and mix until combined. Press mixture into bottom of 9-inch square pan. Bake for 20 minutes, or until lightly browned.

Meanwhile, in a medium bowl, whisk together remaining 1 tablespoon flour with remaining ingredients until blended. Pour over baked crust. Bake 20 minutes more, until filling is set. Cool in pan and cut into squares to serve.

Lemon Bars

Sharon Fox

1 1/2 c. all-purpose flour
2/3 c. confectioners' sugar
3/4 c. butter or margarine, softened
3 eggs, lightly beaten
1 1/2 c. sugar
3 T. all-purpose flour
1/4 c. lemon juice
1/4 tsp. lemon extract
Additional confectioners' sugar

Combine flour, sugar and butter; pat into a greased 9x13-inch baking pan. Bake at 350° for 20 minutes.

Meanwhile, in a bowl, whisk eggs, sugar, flour, lemon juice and lemon extract until frothy; pour over hot crust. Bake at 350° for 20 to 25 minutes, or until light golden brown. Cool on wire rack. Dust with additional confectioners' sugar. Cut into squares. Yield: 3 to 4 dozen.

Crème De Menthe Bars

Lois Whitefield

1 1/4 c. butter
1/2 c. cocoa
3 1/2 c. sifted powdered sugar
1 egg, beaten
1 1/2 c. chocolate chips
1 tsp. vanilla
2 c. graham cracker crumbs
1/3 c. green crème de menthe or white crème de menthe with green food coloring added

Bottom Layer: Melt 1/2 cup butter and cocoa. Add 1/2 cup powdered sugar, egg and vanilla. Stir in graham cracker crumbs. Press in bottom of ungreased 9x13-inch pan.

Middle Layer: Melt 1/2 cup butter. Add crème de menthe. Then beat in remaining 3 cups powdered sugar until smooth. Spread on bottom layer and chill 1 hour.

Top Layer: Combine remaining 1/4 cup butter and chocolate chips. Cook over low heat (or microwave) until melted. Spread on mint layer. Chill 1 to 2 hours before serving. Keep refrigerated.

This keeps a couple of weeks or more. Cut into tiny 1 x 1/2-inch rectangles.

Goofy Bars

Mackenzie Trachta,
Granddaughter of Lois Whitefield

1 pkg. yellow cake mix
1/2 stick margarine
1 egg
8 oz. cream cheese
2 1/2 c. powdered sugar
2 eggs

Mix the first 3 ingredients and press into a 9x13-inch pan. Mix the last 3 ingredients with a mixer on high speed for 5 minutes. Pour over dough. Bake at 350° for 35 minutes.

Butterscotch Bars

Mary Breidinger

1 butter pecan cake mix (Betty Crocker)
1/2 c. margarine or butter, softened
1 egg
1 (12.5 oz.) jar caramel topping

Preheat oven to 350°. Stir together cake mix (dry), margarine and egg in large bowl, using fork. Press half of the mixture in bottom of 9x13x2-inch pan. Bake 10 minutes. Pour topping over crust. Sprinkle with remaining cake mix mixture. Bake 20 to 25 minutes, or until light golden brown. Cool completely. Cut into 6 rows by 4 rows. Yield: 24 bars.

Sour Cream Raisin Bars

Rosalie Petersen

1 3/4 c. flour
1 c. brown sugar
1 3/4 c. oatmeal
1 c. margarine
1 tsp. baking soda
1 c. water
1 c. raisins
4 egg yolks
1/2 c. sugar
3 T. cornstarch
2 c. sour cream

Mix together like pie crust the flour, brown sugar, oatmeal, margarine and baking soda. Pat 2/3 in a 9x13-inch pan.

Boil water and raisins until water is almost gone. Cook until thick the egg yolks, sugar, cornstarch and sour cream. Add the raisins. Pour over crust, sprinkle rest of crust mixture over top and pat lightly. Bake at 350° for 20 minutes.

Fruit Pizza

Lynn Deiter

1 roll refrigerated sugar cookie dough
1/2 c. sugar
8 oz. cream cheese
1 tsp. vanilla

Rub large pizza pan with oleo. With greased hands, spread dough on pan, pushing up around edges. Bake at 350° for 12 minutes.

Mix cream cheese, vanilla and sugar until creamy. Spread on cooled crust.

Layer fruit in a circle over cream cheese mixture. (Dip bananas in 1/2 cup mandarin orange juice.) Use any fruit you desire. I usually use grapes, bananas, strawberries and kiwi.

3/8 c. water
1/2 c. orange juice
1/2 c. sugar
1/8 c. lemon juice
1 1/2 T. cornstarch
Dash of salt

Bring to a boil and cook 1 minute. Cool completely. Top fruit with this glaze. Chill pizza in refrigerator.

Pineapple-Graham Cracker Bars

Dixie Lickteig

1/4 c. butter
1/2 c. brown sugar
1 egg
1/2 c. sifted flour
1/2 c. graham cracker crumbs
1 (8 1/2 oz.) can crushed pineapple, drained
1/2 c. chopped walnuts

Beat butter, brown sugar and egg until light and fluffy. Stir in flour, graham cracker crumbs, pineapple and nuts. Grease pan. Bake 30 to 35 minutes at 350°. Cool completely.

Fruit Cocktail Bars

JoAnn Brown

1 1/2 c. white sugar
2 eggs
1 c. fruit cocktail (15 oz. can), including juice
1 tsp. vanilla
2 1/4 c. flour
1 1/2 tsp. baking soda
1/4 tsp. salt

Beat together sugar and eggs. Add fruit cocktail and vanilla. Mix baking soda and salt with the flour and mix into previous ingredients with a spoon. Spread in a greased 10 1/2 x 16 x 1-inch pan.

Mix together 1 1/3 cups coconut and 1/2 cup nuts and press lightly onto the top. Bake 20 to 25 minutes at 350°.

FROSTING:
1/2 c. butter
1/4 c. milk
3/4 c. sugar

Boil frosting ingredients 2 minutes. Drizzle over bars and cut.

Blondies

Jean Dirks

2 1/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 3/4 c. brown sugar
3/4 c. butter
3 eggs
1 tsp. vanilla
2 c. chocolate chips

Mix butter and sugar until creamed; add eggs. Add vanilla. Mix in flour, baking powder and salt. When mixed, add chocolate chips. Bake in greased 10x15-inch pan at 350° for 20 to 25 minutes.

Chocolate Revel Bars

Mary Lynch

1 c. butter
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
3 c. quick-cooking oatmeal

CHOCOLATE FILLING:
1 (12 oz.) pkg. chocolate chips
1 (15 oz.) can sweetened condensed milk
2 T. butter
2 tsp. vanilla

Cream butter and sugar. Mix in eggs and vanilla. Stir in oatmeal, flour and baking soda. Set aside.

Mix chocolate chips, milk and butter in a double boiler and melt (I use the microwave on MEDIUM POWER). Remove from heat and add vanilla. Pat 2/3 oatmeal mixture in 10x15-inch pan. Cover with filling and drop remaining oatmeal mixture on top. Bake at 350° for 25 minutes.

Chocolate Revel Bars

Patty Willadsen

1 c. oleo
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/2 c. flour
3 c. oatmeal
1 tsp. salt
1 tsp. baking soda

FILLING:
1 pkg. chocolate chips
1 can sweetened condensed milk
2 T. oleo
1/2 tsp. salt

Melt filling together in microwave. Combine and mix well the first 8 ingredients; spread most of dough in greased jellyroll pan (11x17-inch). Spread on filling and sprinkle with remaining dough. Bake at 350° for about 17 to 20 minutes.

Overbaking will result in dry bars.

Aunt Shell's Brownies

Kristen Withrow

3 1/2 c. graham cracker crumbs
2 cans Eagle Brand milk
2 c. chocolate chips

Mix crumbs and milk together to coat crumbs evenly. Add chips and stir well. Bake at 350° in a 9x13-inch glass dish for 20 to 25 minutes. Let cool. Cut and serve.

Note: Watch closely the last 5 minutes; if they turn too brown, they will harden.

Cream Cheese Bars

Michelle Thilges

2 tubes crescent rolls
2 (8 oz.) pkg. cream cheese
1 c. sugar
1 egg
1 tsp. vanilla
Cinnamon-sugar, to taste

Spread 1 tube of crescent rolls on the bottom of a 9x13-inch pan. Mix together cream cheese, sugar, egg yolk (save the white) and vanilla. Spread this mixture over the crescent rolls. Layer the second tube of crescent rolls over the top of the cream cheese mixture. Whip the egg white and spread on top of the second tube of crescent rolls. Sprinkle with cinnamon and sugar. Bake at 350° for 30 minutes. Cool completely before cutting and serving.

Pumpkin Cheesecake Bars

Lynnette Witt

1 c. flour
1/3 c. packed brown sugar
5 T. softened butter
1/2 c. finely-chopped pecans or walnuts
1 (8 oz.) pkg. softened cream cheese
3/4 c. sugar
1/2 c. solid-pack pumpkin
2 eggs, lightly beaten
1 1/2 tsp. ground cinnamon
1 tsp. ground allspice
1 tsp. vanilla

Combine flour and brown sugar in a medium bowl. Cut in butter to make a crumb mixture. Stir in nuts. Set aside 3/4 cup mixture for topping. Press remaining mixture into bottom of 8x8-inch baking pan. Bake in preheated 350° oven for 15 minutes. Cool slightly. Combine cream cheese, sugar, pumpkin, eggs, cinnamon, allspice and vanilla in large mixing bowl. Blend until smooth. Pour over baked crust. Sprinkle with reserved topping. Bake an additional 30 to 35 minutes. Cool before cutting into bars.

Pumpkin Bars

Constance Stearns

2 c. sugar
2 c. pumpkin (1 can)
1 c. Crisco oil
2 c. flour
4 eggs
2 tsp. baking powder
1 tsp. baking soda

Mix sugar, eggs, pumpkin and oil. Add dry ingredients. Bake in jellyroll pan that has been greased and floured. Bake at 350° for 25 to 30 minutes, or until center is done.

FROSTING:
8 oz. cream cheese, room temp.
3/4 stick margarine, room temp.
1 tsp. vanilla
1 T. milk
3 c. powdered sugar

Mix well and spread on cooled bars.

Pumpkin Bars

Patty Willadsen

Sift together:
2 c. flour
2 c. sugar
2 tsp. baking powder
1 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. salt
1 1/2 T. pumpkin pie spice

Beat together 1 can of pumpkin, 3/4 cup oil and 4 eggs. Sift in dry ingredients and mix. Bake in 10x17-inch pan for 25 minutes at 350°.

FROSTING:
3 oz. cream cheese
6 T. oleo
1 T. milk
1 tsp. vanilla
2 c. powdered sugar

Gen's Scotch Bars

Jean Peterson

1 c. butter
1/2 c. white sugar
1/2 c. brown sugar
2 egg yolks
1 c. flour
1 c. quick oatmeal
1 tsp. vanilla

Mix together and spread mixture in a 9x13-inch pan. Bake at 350° for 25 minutes. Take out of oven and melt a large chocolate candy bar on top.

Scotcheroos

Cathy Gerbracht

1 c. sugar
1 c. white corn syrup
1 c. peanut butter
6 c. rice cereal
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

Boil sugar and syrup in 3-quart pan. Remove from heat. Blend in peanut butter, then cereal. Press into 10 x 15 1/2-inch pan. Melt chips in double boiler. Spread over top. Chill. Cut into bars.

Scotcharoos

Julie Bradley

1 c. light corn syrup
1 c. granulated sugar or Splenda
1 c. peanut butter
6 c. Rice Krispies cereal

FROSTING:
1/2 c. butterscotch chips
1 pkg. milk chocolate chips

Combine corn syrup and sugar. Heat in microwave until bubbly, approximately 3 to 5 minutes. Stir in peanut butter. Pour over Rice Krispies immediately and stir until evenly coated. Press into lightly-greased 9x13-inch pan.

Frosting: Melt together in microwave, stirring every 15 to 20 seconds, until smooth.

Note: May need to refrigerate for short time for frosting to set.

Scotcheroos

Caroline Peterson

1 c. honey
1 c. sugar
2 T. butter

Bring to a boil over medium heat and boil for 1 minute. Turn off heat. Add 1 1/2 cups peanut butter and 2 tablespoons vanilla. Stir in 6 cups Rice Krispies. Pour into greased 9x13-inch pan. Frost with 1 cup butterscotch chips and 1 cup chocolate chips.

Peanut Butter Bars

Natalie Short

1 c. butter or margarine
2 c. creamy peanut butter
2 1/2 c. graham cracker crumbs
1 3/4 c. powdered sugar
2 c. semi-sweet chocolate chips
1/3 c. milk

In a large saucepan, melt butter and peanut butter together. Mix well. Remove from heat. Add crumbs and powdered sugar, mixing well. Spread peanut butter mixture in a jellyroll pan. Chill. When the peanut butter layer is firm, melt chocolate chips with milk over low heat. Spread over chilled peanut butter mixture. Chill again.

Crunchy Fudge Sandwiches

Reta Althaus

1 (6 oz.) pkg. (1 c.) butterscotch morsels
1/2 c. peanut butter
4 c. Rice Krispies cereal
1 T. water
1 (6 oz.) pkg. (1 c.) semi-sweet chocolate morsels
1/2 c. sifted confectioners' sugar
2 T. butter or margarine

Melt butterscotch morsels with peanut butter in a heavy saucepan over very low heat, stirring constantly, until well blended. Remove from heat. Add cereal, stirring until well coated with butterscotch mixture. Press half of cereal mixture into buttered 8x8x2-inch pan. Chill in refrigerator while preparing fudge mixture. Set remaining cereal mixture aside.

Combine chocolate morsels, sugar, butter and water; stir over hot water until chocolate melts and mixture is well blended. Spread over chilled cereal mixture. Spread remaining cereal mixture evenly over top. Press in gently. Chill. Remove from refrigerator about 10 minutes before cutting into squares. Yield: about 25 (1 1/2-inch) squares.

I usually double the recipe.

Chocolate Pecan Bars

Georgia Binkley

1 roll crescent rolls
2/3 c. butter
2/3 c. brown sugar
1 1/2 c. pecan pieces
1 (6 oz.) pkg. chocolate chips

Unroll and spread rolls in 9x13-inch cake pan. Press and pinch together seams until bottom of pan is covered. Boil butter and brown sugar for 1 minute, stirring constantly. Pour sugar mixture over crust; sprinkle pecans over top. Bake 15 minutes at 375°. Remove from oven and sprinkle chocolate chips over the top. Let set for a minute or two and then gently spread melting chips over bars. Cool, cut and serve.

Deluxe Chocolate Marshmallow Bars

Nancy Fink

BOTTOM LAYER:
1 box fudge brownie mix made to box directions

TOPPING:
4 c. marshmallows
1 1/3 c. (8 oz.) chocolate chips
3 T. butter or margarine
1 c. peanut butter
2 c. Rice Krispies

After baking brownies, sprinkle marshmallows evenly over top and return to oven for 2 to 3 minutes. Using a knife dipped in water, spread melted marshmallows evenly over brownies. Combine chocolate chips, butter and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over brownies. Chill.

Enjoy!

German Chocolate Bars

Jan Berg

1 (18 1/4 oz.) pkg. German chocolate cake mix
2/3 c. cold butter or margarine
1 c. (6 oz.) semi-sweet chocolate chips
1 (15 oz.) can coconut-pecan frosting
1/4 c. milk

Place cake mix in a bowl. Cut in butter until crumbly. Press 2 1/2 cups into a greased 9x13x2-inch baking pan. Bake at 350° for 10 minutes. Immediately sprinkle with chocolate chips. Drop frosting by tablespoons over chips. Stir milk into the remaining crumb mixture. Drop by teaspoons over top. Bake 25 to 30 minutes longer, or until bubbly around the edges and top is cracked. Cool on wire rack. Refrigerate for 4 hours before cutting. Yield: 36 bars.

Salted Nut Roll Bars

Jolene Pepper,
Kris Gross

1 jar salted peanuts
1 (12 oz.) pkg. peanut butter chips
1 can sweetened condensed milk
2 T. butter
2 c. mini marshmallows

Layer 1/2 of jar of peanuts in 9x13-inch pan. Melt butter, peanut butter chips and condensed milk. When melted, add marshmallows. Stir and pour over peanuts in cake pan. Top with remaining peanuts and press. Cool 10 minutes.

Buster Bar Dessert

Sue Scoles

1 reg. pkg. Oreo cookies, crushed
1/2 c. margarine, melted
1/2 gal. vanilla ice cream, softened
1 lb. salted Spanish peanuts

TOPPING:
2 c. powdered sugar
2/3 c. chocolate chips
1/2 c. margarine
1 can evaporated milk

Combine crushed cookies with margarine. Press in the bottom of a 9x13-inch pan. Spoon softened ice cream on top. Sprinkle with peanuts. Put in freezer for 1 hour.

Topping: Combine ingredients in pan and heat until the chips melt. Bring to a boil and simmer 10 minutes. Let cool slightly. Pour over dessert and freeze until firm and ready to serve.

Note: Can be made a day or two ahead.

Snicker Bars

Kathy Laczniak

1 (14 oz.) pkg. caramels, unwrapped
2/3 c. evaporated milk
1 German chocolate cake mix
1/2 c. margarine
1 c. chopped nuts (opt.)
6 oz. chocolate chips

Melt caramels with 1/3 cup evaporated milk in microwave. Mix cake mix, 1/3 cup evaporated milk, 1/2 cup melted margarine and 1 cup chopped nuts. Press 1/2 of mixture into greased 9x13-inch pan. Bake at 350° for 6 minutes. Sprinkle 6 ounces (1 small package) of chocolate chips over cake mixture. Spread melted caramel mixture over top. Crumble remaining dough over caramel mixture. Return to oven and bake for 12 to 15 minutes (do not overbake). Cool slightly or refrigerate before cutting.

Peanut Butter Bars

Beth Lynch

1 c. butter
1 c. white sugar
1 c. brown sugar
2/3 c. peanut butter
2 eggs
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
2 c. flour
2 c. quick oatmeal
1/2 c. milk

Cream butter and sugar. Add all other ingredients, except flour and oats. Mix well. Add flour and oatmeal. Stir and mix well. Spread in greased 11 x 171/2x3/4-inch baking pan. Bake at 350° for 20 to 25 minutes. Cool and frost.

Peanut Butter Bars

Diana Weber

1/2 c. butter
3/4 c. peanut butter
1/2 c. brown sugar
1 1/4 c. sugar
3 eggs

Cream all of above and add:

1 1/2 c. flour
1/4 tsp. salt
1/2 T. baking powder
1/2 T. vanilla

Grease and flour 9x13-inch pan. Spread evenly. Bake at 350° for 25 to 30 minutes.

Frosting: Powdered sugar recipe – use peanut butter instead of butter. Add a little milk.

Chocolate Chip Toffee Bars

Diana Thatcher

2 1/3 c. flour
2/3 c. brown sugar
3/4 c. margarine
1 egg, slightly beaten
1 (12 oz.) pkg. semi-sweet chocolate chips
1 c. nuts, coarsely chopped
14 oz. sweetened condensed milk
1 pkg. toffee bits

Preheat oven to 350°. Stir flour and sugar together. Cut in margarine until crumbly. Add egg and mix well. Stir in 1 1/2 cups chocolate chips and all of the nuts. Reserve 1 1/2 cups of the mixture. Press into greased 9x13-inch pan. Bake 10 minutes.

Evenly pour milk over hot crust. Top with 1 1/2 cups toffee bits. Sprinkle reserved crumb mixture and remaining chocolate chips over top. Bake 25 minutes, or until golden brown. Sprinkle remaining 1/4 cup toffee bits over top after coming out of oven.

S'mores

Kris Gross

3/4 c. white corn syrup
3 T. butter
1 pkg. milk chocolate chips
1 tsp. vanilla
13 oz. Golden Grahams
3 c. marshmallows

In a saucepan, melt butter, chocolate chips and corn syrup until bubbly. Remove from heat. Add vanilla and stir. Pour over Golden Grahams and mix until evenly coated. Stir in marshmallows. Spread evenly in a buttered 9x13-inch pan; let cool. Cut into squares.

Chocolate Chip Bars

Constance Stearns

1 c. soft margarine
3/4 c. sugar
3/4 c. brown sugar
1 tsp. vanilla
1 tsp. water
2 eggs
2 c. + 4 T. flour
1 tsp. baking soda
1/2 tsp. salt
1 (6 oz.) pkg. chocolate chips

Cream margarine, sugars, vanilla and water. Beat in eggs. Add dry ingredients. Spread on cookie sheet. Sprinkle chocolate chips. Bake at 375° for 1 minute. Run knife through to marbleize. Bake 15 minutes more.

Chocolate Caramel Nut Bars

Jennifer Dubendorf

1 (14 oz.) pkg. Kraft caramels
2/3 c. (5 1/3 oz. can) evaporated milk
1 two-layer German chocolate cake mix with pudding
1/2 c. margarine, melted
1 1/2 c. Planters walnuts, chopped
1 (6 oz.) pkg. semi-sweet chocolate pieces

Melt caramels with 1/3 cup milk over low heat, stirring until smooth. Combine remaining milk, mix and margarine; mix well. Press half of cake mixture into bottom of greased 9x13-inch baking pan. Bake at 350° for 6 minutes. Sprinkle 1 cup walnuts and chocolate pieces over crust; top with caramel mixture, spreading to edges of pan. Top with teaspoonfuls of remaining cake mixture; press gently into caramel mixture. Sprinkle with remaining walnuts, pressing lightly into top. Bake at 350° for 20 minutes. Cool slightly; refrigerate. Cut into bars to serve. Yield: 2 dozen.

Variations: Substitute chocolate cake mix for German chocolate cake mix. Substitute Planters pecans for walnuts.

Cross-Country Bars

Stacie Francois

1 c. butter
1 c. brown sugar
1 1/2 c. flour
1 c. sweetened condensed milk
1 c. M&M's
1 tsp. baking soda
1/4 tsp. salt
2 c. oatmeal
1/3 c. peanut butter

Mix butter and brown sugar. Add flour, baking soda, salt and oatmeal. Batter will be stiff. Spread 3/4 of batter onto bottom of 9x13-inch pan and bake at 350° for 10 minutes. Mix sweetened condensed milk and peanut butter until well blended. Pour on top of baked batter. Sprinkle on M&M's and crumble remaining 1/4 of batter on top. Bake 15 to 20 minutes, or until golden brown.

Miracle Bars

Christine Baker

1 stick butter
1 can sweetened condensed milk
1 1/2 c. graham cracker crumbs
1 c. chopped walnuts or pecans
1 c. coconut
1 c. chocolate chips

In a 9x13-inch baking dish, melt butter. Sprinkle graham cracker crumbs over the dish evenly. Drizzle the condensed milk over the top. Add the last 3 ingredients, sprinkling each one over the top evenly. Bake at 350° for 20 to 25 minutes, or until golden brown. Do not overbake.

Seven-Layer Cookies

E. Finn

1 stick butter
1 c. graham cracker crumbs
1 c. chocolate chips
1 c. butterscotch chips
1 c. coconut
1 c. condensed milk
1 c. chopped nuts

Melt butter and mix with graham cracker crumbs. Press crumbs into the bottom and just a little on the sides of a 9x13-inch pan. Add remaining ingredients, one at a time, in order. Bake at 350° for 30 minutes, or until lightly browned.

Pineapple Bars

Judy Roberts

2 1/2 c. oatmeal
1 c. brown sugar
1/2 tsp. baking soda
1 c. flour
1 c. soft butter
1/8 tsp. salt

Mix dry ingredients and cut in soft butter. Pat into greased 9x11-inch pan. Spread with pineapple filling. Top with chopped walnuts. Bake 30 to 35 minutes at 350°.

FILLING:
1 (20 oz.) can crushed pineapple
1/2 c. cream
1/2 c. sugar
1 egg
1 T. cornstarch

Combine and cook until thick, stirring constantly.

Toffee Shortbread Bars

Rosie Biondi

2 c. flour
1 c. sugar
1 c. butter, softened
1 egg, separated
1/4 tsp. almond extract
1 T. water
1/2 bag toffee candy pieces (found by the chocolate chips)

Preheat oven to 350°. In a large mixing bowl, combine flour, sugar, butter, egg yolk and almond extract. Beat at low speed, scraping bowl often, until particles are fine (2 to 3 minutes). Press on bottom of greased jellyroll pan. In a small bowl, beat egg white and water until frothy; brush on dough. Sprinkle toffee pieces over top. Bake 15 to 20 minutes, or until very lightly browned. Watch carefully, as it can burn easily. Cool completely in pan on wire rack. Cut into bars.

Note: If you would like a thicker crust, you can double the recipe.

Toffee Bars

Corrine Breitsprecker

1 stick margarine, melted
1 yellow cake mix
1 can sweetened condensed milk
1 pkg. toffee chips

Coat 9x13-inch pan with nonstick spray. Mix margarine and dry cake mix together and press into pan. Pour sweetened condensed milk over the cake/margarine mix. Sprinkle the toffee chips on the top. Bake at 350° for 25 minutes. (No longer! The top will be bubbly and somewhat fluid.) Let cool and cut into squares.

Cakes & Frostings

Bridget's Great-Great-Gramma Barton's Sauce

Bridget Carney

1 c. sugar
1 T. flour
1 c. cream (or evaporated milk)
1 tsp. vanilla

Combine sugar and flour, then rest of ingredients. Cook over low heat until it thickens. Serve warm over yellow cake.

Sour Cream and Nut Filling

Rosalie Petersen

2 egg yolks, lightly beaten
1 c. sugar
1 c. sour cream
1 T. butter
1 c. chunked walnuts

Mix all ingredients in a small pan and cook until thick. Cool. Spread on cake and between layers. Frost on top with 7-minute icing.

Very, very good!

Seven-Minute Frosting

Rosalie Petersen

1 1/2 c. sugar
7 T. water
2 egg whites, unbeaten
1/3 tsp. cream of tartar
Few grains of salt
1 tsp. vanilla

Combine sugar and water in a saucepan with a tightly-fitting lid. Bring to a boil and boil rapidly for 2 1/2 minutes exactly with the cover on. Combine the egg whites, salt and cream of tartar in a small mixing bowl. When the syrup is cooked, pour it into the unbeaten whites at the same time, turning the mixer to high speed. Beat until stiff enough to spread on the cake, about 4 minutes. Add vanilla flavoring.

Excellent!

Double Boiler Icing

Jennifer Dubendorf

2 egg whites
1 1/2 c. sugar
5 T. water
1 1/2 tsp. light corn syrup
1/8 tsp. cream of tartar
1 tsp. vanilla

Combine all ingredients. Mix on medium-high with hand-held electric mixer in top of double boiler until stiff peaks form.

Quick Caramel Frosting

Pat Rood

Melt 1/4 cup margarine in pan. Stir in 1/2 cup brown sugar and a pinch of salt. Cook 2 minutes over low heat, stirring constantly. Add 2 tablespoons milk and stir until it boils. Remove from stove. Add 1 1/4 cups powdered sugar and 1/4 teaspoon vanilla. Whisk together. If too thick, add a little milk. Spread on a 9-inch cake.

Chocolate Frosting

Pat Rood

Melt 2 1/2 squares chocolate and 3 tablespoons margarine. Blend 6 tablespoons milk with 3 cups powdered sugar. Add chocolate mixture to milk and sugar and mix well. Add pinch of salt and 1 teaspoon vanilla. Frost a layer or large cake.

Angel Food Cake

Denise Griffith

1 c. sifted cake flour
1 1/2 c. sugar
1 1/2 c. egg whites
1/4 tsp. salt
1 1/2 tsp. cream of tartar
1 1/2 tsp. vanilla
1/2 tsp. almond extract

Preheat oven to 350°. Combine cake flour with 3/4 cup sugar. In a large mixing bowl, beat egg whites with salt and cream of tartar at high speed until mixture forms soft mounds. Gradually add 3/4 cup sugar, 2 tablespoons at a time, beating thoroughly after each addition. Continue beating until stiff peaks form. Fold in vanilla and almond extract. Spoon flour mixture, half at a time, over beaten egg whites; fold in gently, but thoroughly, with a wire whip or rubber scraper. Pour batter into ungreased 10-inch tube pan. Cut gently through batter to remove large air bubbles. Bake 40 to 50 minutes, or until crust is golden brown and cracks are very dry. Immediately invert pan; cool at least 1 hour. With spatula, loosen cake from sides of pan and remove.

Applesauce Spice Cake

1 pkg. spice cake mix, pudding included (approx. 18 oz.)
1 pkg. instant vanilla pudding
4 eggs
1/2 c. water
1/3 c. cooking oil
1 c. applesauce

In a large bowl, combine all the ingredients and beat for 4 minutes. Bake in a greased and floured 10- or 12-cup bundt pan at 350° for 55 to 65 minutes, or until the cake tests done. Cool in the pan 10 to 15 minutes; turn out on wire rack or serving plate to complete cooling. Top with Brown Butter Glaze.

Note: The cake can be frozen at this stage. Wrap it in plastic wrap or aluminum foil, and then put it into a Ziploc bag.

BROWN BUTTER GLAZE:
1/4 c. butter
Juice of 1/2 orange
2 c. sifted confectioners' sugar

In a small saucepan, melt butter until golden brown; add orange juice. Cool. Add melted butter to sugar and stir until smooth.

I make the glaze thinner than this recipe will turn out. I add sugar just until the glaze drips off the tip of a spoon so I can drizzle it all over the cake. The glaze will build up and be thick in spots, with cake showing in many places. The cake can also be frozen after glazing, but is more difficult to keep looking pretty.

Ruth Barrington's Apple Cake

Kathy Laczniak

(From scratch)

2 c. sugar
1 c. vegetable oil
2 eggs, beaten
4 c. chopped apples
2 1/2 c. flour
1 tsp. salt
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. vanilla
1/2 c. chopped nuts
Powdered sugar

Combine sugar, oil, eggs and apples. Let stand 20 minutes. Combine and add remaining ingredients. Pour into greased and floured bundt pan. Bake at 350° for 60 to 70 minutes. When cooled, remove from pan and sprinkle with powdered sugar.

Glazed Applesauce Spice Cake

Gloria Cain

1 c. unsweetened applesauce
3/4 c. brown sugar
1/4 c. + 1 T. oil
1/4 c. apple juice
1 lg. egg, beaten
1 3/4 c. flour
1 tsp. baking soda
1/4 tsp. salt
1 T. cinnamon
1/2 tsp. cloves
1/2 c. sifted powdered sugar
1 T. apple juice
1/8 tsp. cinnamon

Combine the first 5 ingredients in a large bowl. Beat at medium speed until well blended. Combine flour and next 4 ingredients; stir well. Add to applesauce mixture, stirring until well blended. Pour batter into a bundt pan coated with Pam. Bake at 350° for 35 to 40 minutes, or until a wooden pick comes out clean. Cool in pan for 10 minutes. Remove from pan and cool completely.

Combine powdered sugar, apple juice and cinnamon. Stir well and drizzle over cake.

Blackberry Wine Cake

Cheryl Carlile

1 (18.5 oz.) white cake mix
1 (3 oz.) pkg. Royal blackberry gelatin*
4 eggs
1/2 c. cooking oil
1 c. blackberry wine
1/2 c. chopped pecans

*May substitute black cherry gelatin.

Preheat oven to 325°. Combine cake mix and gelatin; add eggs, oil and wine. Beat with mixer on low speed until moistened, then beat on medium speed 3 minutes, scraping bowl frequently.

Grease and heavily flour a bundt cake pan. Sprinkle pecans pieces in bottom of pan. Pour in batter and bake in preheated oven 45 to 50 minutes.

Make glaze while cake is baking. When cake is done, take from oven and pour 2/3 of glaze over warm cake while still in pan. Let cool 30 minutes, turn cake out of pan and cool. Then add more powdered sugar to glaze until thickened, and pour glaze over cake.

GLAZE:
1 c. powdered sugar
1/2 c. butter or oleo
1/2 c. blackberry wine

Mix ingredients together and bring to a hard boil.

Easy Bundt Cake

Bea Gibbons

1 box yellow cake mix
1 can coconut pecan frosting

Mix cake mix as directed and add can of frosting. Bake at 350° for 55 minutes in bundt pan sprayed with Pam and floured.

Calico Crumb Cake

Carla Schaefer

CAKE:
1 (6 oz.) pkg. chocolate chips
1/2 c. butter

Melt butter and chocolate chips together in microwave or top of double boiler.

2 c. flour
1 tsp. baking soda
3/4 tsp. salt
1 c. brown sugar
1 tsp. vanilla
2 eggs
1 c. buttermilk

TOPPING:
1/2 c. brown sugar
1/4 c. butter
3/4 c. flour
1/2 c. chopped walnuts or pecans (opt.)

Cream butter and brown sugar; add eggs and vanilla. Beat well. Add dry ingredients alternating with buttermilk. Blend in chocolate chip mixture. Pour into greased 9x13-inch pan and sprinkle topping on top. Bake for approximately 25 to 30 minutes in a 350° oven.

Carrot Cake

Kathy Laczniak

2 c. flour
2 c. sugar
1 tsp. baking soda
2 tsp. cinnamon
1 c. cooking oil
4 eggs
1/2 c. nuts (opt.)
1 sm. can crushed pineapple, drained
3 c. grated carrots

Mix dry ingredients together. Add oil, eggs, nuts, pineapple and carrots. Bake in ungreased cake pan at 350° for 40 to 45 minutes.

Frosting: When cool, mix together 1 (8-ounce) package cream cheese, 1 box powdered sugar, 2 teaspoons vanilla and 1/2 stick margarine. Stir thoroughly and put on top of cake.

Carrot Cake

Patty Streit

Beat:
2 c. sugar
1/2 c. oil
3 c. grated carrots

Beat with:
4 eggs

Sift together:
2 c. flour
2 tsp. baking soda
1 tsp. cinnamon

Add to carrot mixture. Stir in 3/4 cup nuts and/or raisins. Grease 9x13-inch pan. Bake for 40 to 45 minutes (do not overbake) at 350°.

Cream Cheese Frosting: In a small mixer bowl, blend 4 tablespoons softened butter and 2 (3-ounce) packages softened cream cheese. Gradually add 4 1/2 cups sifted powdered sugar, beating until smooth and creamy. Stir in 1 teaspoon vanilla and 1 teaspoon maple flavoring.

Cathy's Birthday Carrot Cake

Valerie Hinz

1 1/2 c. oil
2 1/2 c. sugar
4 egg yolks & whites
5 T. hot water
2 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. cloves
1 1/2 c. grated carrots
1 c. walnuts, chopped
1 c. raisins

Cream oil and sugar; add egg yolks, one at a time. Beat in hot water. Add flour, baking powder, salt and spices; mix well. Add carrots, walnuts and raisins. Mix well. Beat egg whites until soft peaks form. Fold in batter. Pour into greased fluted tube pan. Bake at 350° for 60 to 70 minutes. Cool. Frost with cream cheese frosting.

FROSTING:
3/4 stick butter
1 (4 oz.) pkg. cream cheese
2 tsp. vanilla
1 box powdered sugar

Carrot Cake

Kathy Ramirez

2 c. sugar
1 c. oil
2 tsp. vanilla
2 eggs
2 1/2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. salt
2 c. shredded carrots
1 (8 1/4 oz.) can crushed pineapple, drained
1/2 c. raisins
1/2 c. chopped nuts

Combine sugar, oil, vanilla and eggs in mixing bowl. Stir in flour, baking soda, cinnamon and salt, and mix well. Stir in carrots, pineapple, raisins and nuts. Pour into greased and floured 9x13-inch pan. Bake 50 to 60 minutes at 350°. Cool completely and frost.

CREAMY FROSTING:
8 oz. cream cheese
2 1/2 c. powdered sugar
6 T. margarine
2 tsp. vanilla
1 c. coconut
1/2 c. chopped nuts

Margaret Barrington's Cherry Chocolate Cake

Kathy Laczniak

1 pkg. chocolate cake mix
3 eggs
1 (21 oz.) can cherry pie filling
1 c. sugar
5 T. butter or margarine
1/3 c. milk
1 (6 oz.) pkg. semi-sweet chocolate chips

Combine cake mix, egg and cherry pie filling. Mix until well blended. Pour into greased and floured 9x13-inch pan. Bake at 350° for 35 to 40 minutes, or until cake springs back when lightly touched. When cool, frost with the following.

In a small saucepan, combine sugar, butter and milk; bring to a boil, stirring constantly, and cook 1 minute. Remove from heat; stir in chocolate pieces until melted and smooth. Spread over cake.

Chocolate Cake

Cindy Emery

2 c. sugar
2/3 c. shortening
1/4 tsp. salt
2 eggs
1/2 c. cocoa
2 1/2 c. flour
1 c. sour milk (add 1 T. vinegar to cup of milk to make sour)
2 1/2 tsp. baking soda
1 c. boiling water
1 tsp. vanilla

Cream together sugar and shortening; add salt and cocoa, then eggs and mix well. Add sifted flour and baking soda. Add the milk and mix well. Add boiling water and vanilla. Beat thoroughly, then pour into greased 9x15-inch pan. Bake 55 minutes at 350°, until done.

Iowa Chocolate Cake

Carla Schaefer

3/4 c. butter
2 c. sugar
2 eggs
1 tsp. vanilla
2 tsp. baking soda
1/2 c. cocoa
1/4 tsp. salt
2 c. flour
1 1/2 c. boiling water

Cream butter and sugar; add eggs. Add remaining ingredients and mix well. Cover with 1 1/2 cups boiling water and beat until smooth. Batter will be thin. Pour into greased 9x13-inch pan or 2 round layers and bake at 350° until toothpick comes out clean in center of cake.

SEVEN-MINUTE FROSTING:
2 egg whites
1 1/2 c. white sugar
1/3 c. cold water
1 1/2 tsp. light corn syrup
1 tsp. vanilla extract

Put egg whites, sugar, water and syrup in top of double boiler. Beat until mixed well. Place over rapidly boiling water. Beat constantly with electric beater while it cooks for 7 minutes, or until it will stand in peaks when beater is raised. Remove from heat. Add vanilla. Beat. Fills and frosts 2-layer cake, 8- or 9-inch.

Chocolate Éclair Cake

Sharon Fox

2 (4-serving size) pkg. instant French vanilla pudding
1 (1 lb.) box graham crackers
3 c. cold milk
2 tsp. white Karo syrup
2 pkg. bittersweet chocolate (I use the soft kind)
1 tsp. vanilla
3 T. soft butter or margarine
1/2 c. powdered sugar
3 T. milk

Mix pudding with milk and Cool Whip. Butter the bottom of a 9x13-inch pan and lay a layer of crackers (solid). Spread 1/2 of the pudding mixture on the layer of graham crackers. Top with another layer of crackers, then rest of pudding and another layer of crackers. Chill 2 hours.

Mix frosting, frost the top layer of crackers and chill at least 24 hours.

Texas Chocolate Cake

Karen Brunia

2 sticks oleo
1 c. water
1/4 c. (4 T.) cocoa

Bring to a boil and pour over:

2 c. sugar
2 c. flour

Stir in:

1/2 c. milk
1 tsp. vanilla
1 tsp. baking soda

Bake in greased cookie sheet with sides at 400° for about 20 minutes.

CHOCOLATE FUDGE FROSTING:

1 stick oleo
6 T. milk
4 T. cocoa

Heat over medium heat, then stir in:

1 box powdered sugar
1 tsp. vanilla
1 c. nuts

Beat for 5 minutes until smooth and creamy.

Wacky Chocolate Cake

Jeanene Conzemius

1 1/2 c. flour
1 c. sugar
1/2 tsp. salt
1 tsp. baking soda
3 T. cocoa
6 T. salad oil
1 T. vanilla
1 T. vinegar
1 c. cold water

Sift dry ingredients into 8x8-inch pan. Make 3 holes in the dry ingredients. Into the middle hole, put salad oil, vinegar into another hole, and vanilla into the last hole. Pour water over top of everything. Stir well, but do not beat. Bake at 350° for 25 to 30 minutes.

Note: May be doubled for a 9x13-inch pan.

Really easy, and yummy!

Chocolate Frosting (pudding-like): Measure 1 cup sugar into saucepan. Mix well with 6 tablespoons of flour. Cut into pieces, 3 ounces unsweetened chocolate or 3 rounded tablespoons cocoa powder. Add to above, 1 1/2 cups milk. Place over heat and stir until thick and smooth. Boil 2 minutes. Add 2 tablespoons butter, 1/2 teaspoon salt and 1 teaspoon vanilla. Cool, stir and spread on cake.

Chocolate Crunch Cake

Pat Rood

1 c. graham cracker crumbs
1/4 c. melted margarine
1 c. chocolate chips
1/2 c. chopped nuts

Mix well.

Mix up a chocolate cake mix and put into a greased 9x13-inch pan. Sprinkle the crumb mix over the cake and bake. Cool. Serve with Cool Whip or ice cream.

Hot Fudge Pudding Cake

Jeanene Conzemius

1 1/4 c. sugar, divided
1 c. flour
7 T. Hershey's cocoa, divided
2 tsp. baking powder
1/4 tsp. salt
1 1/2 tsp. vanilla
1/2 c. milk
1/3 c. butter or margarine, melted
1/2 c. packed brown sugar
1 1/4 c. hot water

Heat oven to 350°. Combine 3/4 cup sugar, flour, 3 tablespoons cocoa, baking powder and salt. Blend in milk, melted butter and vanilla; beat until smooth. Pour batter into 8x8- or 9x9-inch pan. In a small bowl, combine remaining 1/2 cup sugar, brown sugar and remaining 4 tablespoons cocoa. Sprinkle mixture evenly over batter. Pour hot water over top; do not stir. Bake 40 minutes, or until center is almost set. Let stand 15 minutes before serving. Cut into squares, spooning sauce from bottom of pan onto cake. Yield: 9 servings.

Chocolate Angel Food Cake

Sue Sprong

1 1/2 c. sugar
3/4 c. cake flour
1/4 c. unsweetened cocoa powder
1/4 tsp. salt
12 egg whites
1 1/2 tsp. cream of tartar
1 1/2 tsp. vanilla

Sift together 3/4 cup sugar with flour, cocoa powder and salt. Set aside. Beat egg whites in large bowl at medium speed with electric mixer until foamy. Add cream of tartar. Beat at high speed until soft peaks form. Gradually add remaining sugar, 2 tablespoons at a time, beating until stiff peaks form. Blend in vanilla. Fold in 1/4 cup cocoa powder mixture at a time over egg white mixture. Pour into ungreased 10-inch tube pan. Bake for 30 to 35 minutes at 375°, or until done. Invert pan to cool.

Hot Fudge Cake

Jennifer Dubendorf

1 c. flour
6 T. cocoa powder, divided
1/2 c. milk
1 tsp. vanilla
3/4 c. sugar
2 tsp. baking powder
2 T. vegetable oil
1 c. packed brown sugar
1 3/4 c. boiling water
Whipped cream or ice cream

In a medium bowl, mix flour, sugar, 2 tablespoons cocoa and baking powder. Stir in milk, oil and vanilla until smooth. Spread in an ungreased 9-inch square pan. Combine brown sugar and 4 tablespoons cocoa; sprinkle over batter. Pour boiling water over all. Do not stir!! Bake at 350° for 35 to 40 minutes. Serve warm. Top with whipped cream or ice cream. Yield: 9 servings.

Death by Chocolate

Darlene Bovee

1 chocolate cake mix with pudding (I use devils food)
8 oz. Kahlua
4 pkg. instant chocolate mousse
2 lg. ctn. Cool Whip
4 Skor bars, chopped up

Make cake the day before in a 9x13-inch pan. Let cake cool 10 minutes, then prick holes with a fork all over the cake. Pour Kahlua over the cake. Refrigerate overnight.

The next morning, cut the cake into bite-size pieces. Make the chocolate mousse. Put 1/2 the cake into the bottom of a glass punch bowl or large glass bowl. (Can serve 30 people, so need a large top.) Spread 1/2 the chocolate mousse on top of the cake. Spread one container of Cool Whip on top of the mousse. Sprinkle 1/2 the Skor bars on top of the Cool Whip. Repeat the above steps, beginning with the cake and ending with the Skor bar. Refrigerate until ready to serve.

I used a plastic tumbler and spoons for people to serve themselves with. Enjoy! Great for a crowd.

Chocolate Cake

Kimberly Sitzman

2 c. sugar
3 heaping T. cocoa
2 sticks butter
2 eggs
1 tsp. vanilla
1 1/2 c. boiling water
2 1/4 c. flour
2 level tsp. baking soda

Mix the sugar, cocoa, butter, eggs and vanilla well. Add 1 cup boiling water and the flour. After this is mixed well, add another cup of boiling water and baking soda. Bake at 350° for 35 minutes. Frost when cooled.

Easy! Tastes wonderful. Much better then a box mix cake.

Chocolate Sheet Cake

Lynnette Witt

2 sticks oleo
4 T. cocoa
1 c. water
2 c. sugar
2 c. flour
1/4 tsp. salt
1 tsp. vanilla
2 eggs
1 tsp. baking soda
1 c. sour cream

Bring oleo, cocoa and water to a boil. Cool to lukewarm. Add sugar, flour, salt, vanilla, eggs, baking soda and sour cream. Pour in sheet cake pan and bake at 350° for 20 to 30 minutes.

FUDGE FROSTING:
6 T. milk or cream
6 T. oleo
1 1/2 c. sugar

Mix above ingredients and bring to a boil; boil for 1 to 1 1/2 minutes. Add 1/2 cup milk chocolate chips and blend until smooth. Spread over cake. (Softening chocolate chips on very low heat in the microwave will make a smoother frosting.)

Coconut Pound Cake

Jennifer Dubendorf

1 1/2 c. shortening
2 1/4 c. sugar
5 eggs
3 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 c. milk
2 tsp. vanilla or coconut flavoring
1 c. flaked coconut

Cream sugar and shortening, then drop in one egg at a time, beating after each. When all eggs are in, beat for 10 minutes. Beat in dry ingredients along with the milk. Fold in coconut. Bake in large tube pan at 300° for 1 hour and 25 minutes. Start in cold oven.

Coconut Cake

1 box yellow cake mix
1 1/2 c. milk
1 c. sugar
2 (8 oz.) pkg. frozen coconut
1 sm. ctn. Cool Whip

Bake cake mix according to package directions in 9x13-inch pan. Mix sugar and milk well in small saucepan; let this come to a boil. Reduce heat to low and add 1 package coconut. Cook this for 5 minutes. Cool thoroughly.

While cake is hot, punch holes over top and pour the cooled mixture over cake. When the cake has cooled completely, spread Cool Whip over top and sprinkle 1 package coconut on top. Cover and refrigerate.

Cranberry Cake with Hot Butter Sauce

Lynnette Witt

2 T. butter
1 c. sugar
1 tsp. vanilla
2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 c. milk
2 c. whole, raw cranberries

Cream butter and sugar; beat in vanilla. Sift flour, baking powder and salt. Add dry ingredients to creamed mixture alternately with milk. Fold in cranberries. Pour into greased 9-inch square pan. Bake at 400° for about 35 minutes. Serve warm with hot butter sauce.

HOT BUTTER SAUCE:
1/2 c. butter
1 c. sugar
1/2 c. coffee cream

Melt butter in saucepan; blend in sugar and stir in cream. Simmer 3 to 4 minutes, stirring occasionally. Serve over warm cranberry cake.

Crème de Menthe Bundt Cake

Kelly Stewart

1 box white cake mix
1 box pistachio instant pudding
1 c. water less 2 T.
4 eggs
2 T. crème de menthe
1 tsp. green food coloring

Beat together. Put 2/3 in oiled and sugared bundt pan. Drizzle 1/2 cup Hershey's chocolate syrup into remaining 1/3 mixture. Cut in with a knife and add to middle of batter already in bundt pan. Careful not to get on sides. Bake at 350° for 1 hour. Let stand 10 minutes and turn over.

GLAZE:
2 c. powdered sugar
2 sq. unsweetened chocolate
1/3 c. butter
Hot water, to thin

Glaze cake when cooled.
This is a green cake, really moist and yummy. Kids love it.

Regina's Crème de Menthe Cake

Gloria Cain

Use white cake mix and substitute 4 tablespoons crème de menthe for 4 tablespoons of water. Bake according to package directions in 9x13-inch pan. After cake has cooled, spread one can of Hershey's fudge topping (yellow label) over top of cooled cake. Add 2 tablespoons crème de menthe to 8 ounces thawed Cool Whip and spread on top of fudge topping. Chill before serving. Yield: 12 servings.

Mint Cake

Judy Roberts

1 white cake mix
3 T. crème de menthe liqueur flavoring

Mix cake using whole eggs. Add crème de menthe and bake as directed. Cool. Spread 1 can of Hershey's fudge ice cream topping over cooled cake. Mix 8-ounce container of Cool Whip with 3 tablespoons crème de menthe and spread over fudge topping.

Devils Food Cake

Eileen Thompson

1 1/2 c. sugar
1/2 c. oleo
2 eggs
1 c. lukewarm water
2 c. flour
1/3 c. cocoa
1 tsp. baking soda
1 tsp. vanilla
Pinch of salt

Mix together with a beater for 3 minutes (texture changes). Bake at 350° for 30 minutes, or until toothpick comes out dry.

Dump Cake

Jennifer Dubendorf

1 pkg. yellow cake mix
1 (20 oz.) can undrained crushed pineapple in syrup
1 (21 oz.) can cherry pie filling
1 c. chopped pecans
1/2 c. butter, cut in thin slices

Preheat oven to 350°. Grease 9x13x2-inch pan. Dump undrained pineapple into pan; spread evenly. Dump in pie filling and spread into even layer. Dump dry cake mix onto cherry layer. Spread evenly. Sprinkle pecans over cake mix. Put butter over top. Bake at 350° for 48 to 53 minutes. Serve warm or cooled.

St. Patrick's Day Cupcakes

Margaret Elbert-Benson

1 3/4 c. flour
1 (4-serving size) pkg. instant pistachio pudding mix
3/4 c. mini chocolate chips
2/3 c. sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
2 beaten eggs
1 1/4 c. milk
1/2 c. cooking oil
1 tsp. vanilla, or 1/4 tsp. almond extract
Cream cheese frosting
Green color sugar sprinkles

Grease muffin cups or line with paper baking cups. In a large mixing bowl, stir together flour, pudding mix, chocolate chips, sugar, baking powder and salt. In a small bowl, combine beaten eggs, milk, oil and vanilla or almond extract. Stir into flour mixture just until combined. Fill muffin cups 2/3-full. Bake at 375° for 18 to 20 minutes. Cool and frost. Sprinkle green sugar on top. Yield: 18.

Earthquake Cake

Jennifer Dubendorf

In a greased 9x13-inch pan, sprinkle:

1 c. chopped pecans
1 c. coconut
1 c. chocolate chips
1 c. mini marshmallows

Mix a boxed German chocolate cake mix as directed on the box. Spread over the top of the above ingredients.

1 (8 oz.) pkg. softened cream cheese
1 stick butter or margarine
2 c. powdered sugar
2 tsp. vanilla

Cream well and place on top of cake mix in spoonfuls. With a table knife, swirl into the cake mix. Bake at 350° for about 45 minutes, until done (springs back when top is touched).

Firecracker Cake

Pat Alberts

1 c. oatmeal
1 1/3 c. boiling water
1/2 c. oleo
2 c. sugar
1 tsp. baking soda
1/2 tsp. vanilla
2 eggs
1 1/2 c. flour
1/4 c. cocoa
1/2 tsp. salt

Combine oatmeal, boiling water and oleo and let stand 15 minutes. Add remaining ingredients and bake at 350° for 25 to 30 minutes.

Ice Cream Cone Cakes

Colby Hansen

1 box of your favorite kind of cake mix
1 box or can of your favorite frosting
18 flat-bottomed ice cream cones

Follow the directions of cake mix. Pour batter into cones (about 3/4-full). Place cones on a cookie sheet. Bake according to cupcake directions on package. Let cones cool for 20 minutes. Make frosting according to directions on package. Spread frosting on cooled cones. Decorate with candies, sprinkles or coconut. Yield: 18 cones.

Italian Cream Cake

Rosalie Petersen

1 c. buttermilk
1 tsp. baking soda
2 c. granulated sugar
1 c. butter or margarine
1/2 c. shortening
5 egg yolks
2 c. flour
1 tsp. vanilla
5 egg whites
1 c. chopped nuts (pecans, walnuts or almonds)

Preheat oven to 325°. Mix buttermilk and baking soda; let stand. Cream together sugar, butter or margarine and shortening. Add 5 egg yolks, beating after each. Gradually and alternating, add flour and buttermilk mixture (beat after each addition). Stir vanilla into mixture. Beat 5 egg whites until stiff peaks, but not dry. Fold into batter mixture. Stir 1 cup chopped nuts gently into batter. Bake in 3 greased and floured 9-inch pans for 25 minutes, or until done. Let cool. Frost with cream cheese frosting.

Excellent!

Italian Cream Cake

Jennifer Dubendorf

1 c. buttermilk
1 tsp. baking soda
5 eggs, separated
2 c. sugar
1 stick oleo
1/2 c. shortening
2 c. sifted flour
1 tsp. vanilla
1 c. chopped pecans
1 sm. can flaked coconut

Combine baking soda and buttermilk; set aside. Beat egg whites stiff. Cream sugar, oleo and shortening. Add egg yolks, one at a time, beating after each egg. Add buttermilk alternately with flour to creamed mixture. Stir in vanilla and fold in egg whites. Gently fold in pecans and coconut. Bake in 3 (8-inch) pans at 350° for 25 to 30 minutes.

ICING:
1 (8 oz.) pkg. cream cheese
1 box powdered sugar
1/3 c. chopped nuts
1 stick oleo
1 tsp. vanilla

Cream the cream cheese and oleo; add sugar, a little at a time. Add vanilla.

Mandarin Orange Cake

Bea Gibbons

1 yellow cake mix
1 (11 oz.) can mandarin oranges, undrained
4 eggs
1/4 c. oil

Beat cake mix, eggs, oranges and oil for 3 minutes. Bake in greased 9x13-inch pan at 350° for 30 minutes.

FROSTING:
1 lg. can crushed pineapple, undrained
1 family-size box vanilla instant pudding
1 (8 oz.) ctn. Cool Whip
Coconut & pecans (opt.)

Mix undrained pineapple and pudding. Fold in Cool Whip. Refrigerate. Spread on cake when served.

Note: Topping may also be used on angel food cake.

Chocolate Salad Dressing Cake

Connie Stearns

2 c. flour
2 tsp. baking soda
5 T. cocoa
1 c. sugar
1 c. mayonnaise
1 c. water (I use Miracle Whip)
Spoonful of butter
1 tsp. vanilla

Sift flour, baking soda and cocoa. Add all other ingredients, except vanilla, and mix well. Add vanilla last. Bake at 350° for 30 minutes, or until done.

FROSTING:
1 (3 oz.) pkg. Philadelphia cream cheese
1 T. milk
2 1/2 c. powdered sugar
1 (1 oz.) sq. unsweetened chocolate
1 tsp. vanilla

Combine cheese and milk. Add sugar, blending. Add melted chocolate and vanilla. Mix well. Frost cake when cooled.

Delicious!

Miracle Whip Cake

Jennifer Dubendorf

2 c. flour
2 T. cocoa
2 tsp. baking soda
1 c. sugar
1 c. Miracle Whip
1 c. water

Mix Miracle Whip and water in a jar and shake well. Mix remaining ingredients together, then combine with first mixture. Add 1 teaspoon vanilla. Bake in 350° oven for 30 to 40 minutes.

Also you can add a few chopped nuts or, if desired, 1 teaspoon cinnamon, 1 teaspoon nutmeg and 1/2 teaspoon allspice. Use powdered sugar icing.

Miracle Whip Cake

Diana Weber

2 c. flour
4 T. cocoa
2 tsp. baking soda
1 c. sugar

Sift above ingredients together. Add 1 cup Miracle Whip salad dressing and blend. Add 1 cup hot water slowly and 1 teaspoon vanilla. Bake 35 minutes in 350° oven. Frost with vanilla frosting.

Peanut Butter Cake

In Memory of Penny Sullivan

Bring to a simmer and set aside to cool:

1/2 c. water
1/2 c. peanut butter
1/2 c. oil
1/2 c. margarine

Mix:

2 c. sugar
2 c. flour
Pinch of salt
1 tsp. baking soda in 1/2 c. buttermilk
2 eggs
1 tsp. vanilla

Add peanut butter-oil combination. Bake at 350° for 30 minutes in a greased 9x13-inch pan, or 20 minutes in a jellyroll pan. Check as it may need more time.

Bring to a boil:

1/2 c. peanut butter
1/4 c. or 1/2 stick margarine

Add:

1/2 c. buttermilk
1 (1 lb.) box (3 1/2 to 4 c.) confectioners' sugar

From the late Penny Sullivan's recipe collection.

Peach Puffins

Nonstick spray coating
2 c. thinly-sliced, peeled peaches
1/4 c. packed brown sugar
1 3/4 c. flour
1/3 c. granulated sugar
2 tsp. baking powder
1/2 tsp. salt
1 slightly-beaten egg
3/4 c. milk
1/3 c. cooking oil
1 tsp. vanilla
1/2 c. blueberries

Grease or spray bottom of 12 (3-inch) jumbo muffin cups. Divide peach slices among muffin cups. Sprinkle peaches with brown sugar; set aside.

In a medium bowl, stir together flour, granulated sugar, baking powder and salt. Make a well in the center of the dry ingredients; set aside. In a small bowl, combine egg, milk, oil and vanilla; add all at once to dry mixture. Stir just until moistened. Fold in blueberries. Spoon batter into prepared muffin cups on top of peaches, filling about half-full.

Bake in a 375° oven about 20 minutes, or until golden brown. Cool in the pan on a wire rack for 10 minutes. Loosen with a butter knife. With a large spoon, scoop out muffins and invert into serving dishes. Top with whipped cream, if desired. Yield: 12 servings.

Pineapple Upside-Down Cake

Sue Griffith

1/4 c. stick butter
2/3 c. packed brown sugar
1 can sliced pineapple in juice, drained
Maraschino cherries (opt.)
1 1/3 c. all-purpose flour
1 c. granulated sugar
3/4 c. milk
1 1/2 tsp. baking powder
1/2 tsp. salt
1 lg. egg

Heat oven to 350°. Melt butter in 10-inch ovenproof skillet or square 9x9x2-inch pan, in oven. Sprinkle brown sugar over butter. Arrange pineapple slices in brown sugar. Place cherry in center of each pineapple slice (cherries with stems can be added after baking). Beat remaining ingredients with electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour over pineapple. Bake skillet 45 to 50 minutes, or square pan 50 to 55 minutes, or until toothpick inserted in center comes out clean. Immediately turn upside down onto heatproof plate. Let skillet or pan remain over cake a few minutes.

Glaze Cake

Janice Grove

1 pkg. yellow cake mix
1 pkg. lemon instant pudding mix
4 lg. eggs
3/4 c. oil
3/4 c. water

Mix all ingredients together with electric mixer. Pour into 9x13-inch pan sprayed with nonstick spray. Bake at 350° for 25 to 30 minutes. When cake is done, poke full of holes with straw.

TOPPING:
2 c. powdered sugar
1/2 c. orange juice concentrate

Mix sugar and juice together; pour over cake while it is still warm.

Note: To make a more moist cake, you can use the cake mix that has pudding in the mix, plus the lemon pudding mix.

Oatmeal Chocolate Chip Cake

Michelle Thilges

1 3/4 c. boiling water
1 c. uncooked oatmeal
1 c. packed brown sugar
1 c. sugar
1/2 c. butter or margarine, softened
3 eggs
1 3/4 c. flour
1 tsp. baking soda
1 T. baking cocoa
1/4 tsp. salt
1 (12 oz.) pkg. chocolate chips, divided
3/4 c. chopped walnuts

In a mixing bowl, pour water over oatmeal. Allow to stand 10 minutes. Add sugars and butter, stirring until the butter melts. Add eggs, one at a time, mixing well after each addition. Sift flour, baking soda, cocoa and salt together. Add to batter; mix well. Stir in half the chocolate chips. Pour into a greased 9x13-inch baking pan. Sprinkle batter with walnuts and remaining chocolate chips. Bake at 350° for about 40 minutes. Yield: 12 servings.

Jello Cake

Jenna Jensen

1 pkg. white cake mix
1 (3 oz.) pkg. Jello strawberry-flavor gelatin
1 c. boiling water
1/2 c. cold water
2 c. Cool Whip nondairy whipped topping

Prepare cake as directed on package. Cool cake in pan 15 minutes, then prick with fork at 1/2-inch intervals.

Meanwhile, dissolve gelatin in boiling water. Add cold water and pour over warm cake. Chill 3 to 4 hours. Top with whipped topping. Top with fresh strawberries, if desired.

Note: Can use any flavor Jello.

Holiday Poke Cake

Cathy Gerbracht

1 (18.25 oz.) pkg. Pillsbury Plus white cake mix
2 c. boiling water
1 (16 oz.) can Pillsbury vanilla frosting supreme
1 (4-serving size) pkg. Jello gelatin (any red flavor)
1 (4-serving size) pkg. Jello lime-flavor gelatin

Heat oven to 350°. Prepare, bake and cool cake mix as directed on package for 2 (9-inch) round cake layers. Place cake layers, top-sides up, in 2 clean 9-inch round cake pans. Poke cake with large fork at 1/2-inch intervals.

Stir 1 cup of the boiling water into each flavor of gelatin in separate bowls for 2 minutes, or until dissolved. Carefully pour red gelatin over 1 cake layer and lime gelatin over second cake layer. Refrigerate for 3 hours.

Dip 1 cake pan in warm water for 10 seconds; unmold onto serving plate. Spread with about 1/4 of the frosting. Unmold second cake layer; carefully place top-side up on first layer. Frost top and sides of cake with remaining frosting. Refrigerate 1 hour, or until ready to serve. Decorate as desired. Yield: 12 servings.

Note: Any color or flavor of Jello will work.

Sarah's Pumpkin Marble Cheesecake

Gloria Cain

3 c. gingersnap crumbs
1/2 c. finely-chopped pecans
1/2 c. butter, melted
3 (8 oz.) pkg. cream cheese
3/4 c. sugar
1 tsp. vanilla
1/4 c. sugar
1 c. canned pumpkin
3 lg. eggs
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg
Dash of ground cloves

Heat oven to 325°.

Crust: Mix crumbs, pecans and butter. Press into bottom and 2 inches up sides of a 9-inch springform pan. Bake 10 minutes.

Filling: Beat cream cheese, 3/4 cup sugar and vanilla at medium speed with mixer until well blended. Add eggs, one at a time, mixing at low speed until blended. Reserve 1 1/2 cups of the batter. Add the 1/4 cup sugar, pumpkin and spices to remaining batter. Mix well. Spoon pumpkin and cream cheese batters alternately over crust. Cut through batters with knife several times for marble effect. Bake at 325° for 55 to 60 minutes, or until center is almost set. Run knife around rim of pan to loosen cake from pan. Cool before removing rim of pan. Chill 4 hours, or overnight. Yield: 12 to 15 servings.

Hint: Place a shallow pan of water in oven for a moist cheesecake. Also, you may use regular or low-fat cream cheese, but never use nonfat cream cheese.

Each day is God's gift to you. Make it blossom and grow into a thing of beauty.

Pumpkin Angel Food Cake with Ginger-Cream Filling

Bea Gibbons

1 pkg. Betty Crocker white angel food cake mix
1 T. all-purpose flour
1 1/2 tsp. pumpkin pie spice
3/4 c. canned pumpkin
1 c. cold water

Move oven rack to lowest position. Preheat oven to 350°.

In extra-large glass or metal bowl, beat all above ingredients with electric mixer on low speed for 30 seconds. Beat on medium speed 1 minute. Pour into ungreased 10-inch angel food pan (tube pan). Bake 37 to 47 minutes, or until crust is dark golden brown and cracks are dry. Immediately turn pan upside down and let cool for 2 hours.

GINGER-CREAM FILLING:
2 c. whipping cream (heavy)
1/4 c. powdered sugar
2 T. finely-chopped crystallized ginger

In a chilled bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff. Fold in ginger.

Cut cake horizontally in half to make 2 even layers. Spread filling on 1/2 and top, then sprinkle cinnamon. Yield: 12 servings.

Pumpkin Pie Cake

Diana Weber

1 (16 oz.) can pumpkin
1 regular-size box yellow cake mix
1 c. chopped nuts
1/2 c. melted butter (1 stick)
1 2/3 c. milk
2 eggs
3/4 c. sugar
1 tsp. cinnamon
1 tsp. nutmeg

Grease a 9x13-inch cake pan. Mix pumpkin, milk, eggs, sugar and spices. Pour into a pan. Sprinkle dry cake mix on pumpkin mixture, then top with nuts. Pour the melted butter over this and bake at 350° for 1 hour.

Southern Pound Cake

Ruth McCully

1 stick margarine or butter
1/3 c. Crisco
3 c. flour
5 lg. eggs
1/2 tsp. baking powder
1 c. milk
3 c. sugar
1/2 tsp. salt
1 tsp. vanilla

Cream softened margarine, Crisco and sugar with a mixer. Add eggs, one at a time, and mix thoroughly. Add other ingredients slowly, and beat as they are added. Bake for 1 1/2 hours in a tube pan at 300°. I like to grease the pan well with Crisco and dust it with a little flour so that the cake comes out easily. It is done when a skewer or ice pick comes out clean.

This has been a family favorite for over 50 years. It is delicious topped with fresh strawberries or peaches and then topped with real whipped cream or vanilla ice cream.

Rum Cake

Tina Hansen

1 yellow cake mix (dry)
1 c. sour cream
1/2 c. oil
4 eggs
1 sm. box instant chocolate pudding (dry)
1/2 c. rum
1 c. chocolate chips
1 c. chopped walnuts (opt.)

Mix the first 6 ingredients until well blended. Add chocolate chips and walnuts. Spray bundt pan with Pam. Bake for 1 hour at 325°. Let cool 15 minutes in pan and then remove to serving plate. Sprinkle with powdered sugar.

Sponge Cake with Buttercream Frosting

Olga Azdajic-Gorjackovski

CAKE:

2 T. vegetable shortening
5 eggs, separated
1 T. lemon juice
1 c. sugar
1/4 tsp. salt
1 c. flour

FROSTING:

6 T. butter, softened
1/4 c. + 2 T. milk or cream
2 tsp. vanilla
Pinch of salt
1 box (3 3/4 c.) confectioners' sugar
2 sq. bitter chocolate

Cake: Preheat the oven to 325°. Line the bottoms of two 8-inch round cake pans with waxed paper (cut to fit); grease paper and pan with shortening.

Beat the egg yolks with the lemon juice until thick, about 10 minutes. Gradually add 3/4 cup sugar and beat until it is dissolved, about 10 minutes. Set aside.

In a separate bowl, beat the egg whites until foamy; add the salt and continue beating until soft peaks form. Slowly add remaining 1/4 cup sugar; beat until stiff but not dry. Fold 1/4 of the beaten whites into the yolk mixture. Spoon the remaining whites over the yolk mixture and sift the flour on top. Gently fold only until blended. Spoon the batter into the pans. Bake about 25 minutes, or until a toothpick comes out clean. Invert the pans on a rack and let cool completely, about 30 minutes.

Frosting: Beat the butter, milk, vanilla and salt in a medium bowl. Slowly add the confectioners' sugar; mix until thick and creamy. Beat on high, 5 to 10 more minutes. Frost the top of one cake layer; stack the other on top and frost all around. Melt the chocolate in double boiler and drizzle over the iced cake. Yield: 12 servings.

If your day is hemmed with prayer, it is less likely to unravel.

Tiramisu Cake

Tina Hansen

1 (18.25 oz.) box French vanilla cake mix
1 pt. coffee ice cream, melted
3 eggs

FROSTING:
1 (8 oz.) pkg. cream cheese, softened
1/4 c. sour cream
3 T. unsalted butter, softened
2 T. coffee liqueur such as Kahlua
1 1/2 c. confectioners' sugar
Cocoa powder, for garnish

Heat oven to 350°. Coat standard bundt cake pan with nonstick cooking spray. Dust with flour; shake out excess. With an electric mixer, beat cake mix, melted ice cream and eggs in a bowl on low speed for 1 minute. Beat 2 minutes on medium. Scrape into prepared pan. Bake at 350° for 35 to 40 minutes, or until toothpick inserted in center comes out clean. Cool in pan on wire rack 20 minutes. Invert onto rack to cool completely.

Frosting: In a large bowl, beat cream cheese, sour cream, butter and liqueur on medium speed until light and creamy, about 2 minutes. On low speed, gradually beat in confectioners' sugar, about 1 to 2 minutes. Place in refrigerator while cake cools.

Place cake on stand; spread top and sides with frosting. Refrigerate until ready to serve. Dust top with cocoa powder. Yield: 16 servings.

Upside-Down Cake

Janice Grove

4 T. butter or margarine
1 1/2 c. brown sugar
1 lg. can sliced peaches, drained

Melt butter or margarine in large cast-iron skillet. Spread brown sugar on bottom and sides of skillet. Lay peaches on bottom of skillet.

In a bowl, mix together:

1/4 c. shortening
3/4 c. white sugar
1 tsp. vanilla
1/8 tsp. salt
1 egg
1 1/4 c. flour
1 1/4 tsp. baking powder
1/2 c. milk

Mix ingredients together, alternating with milk. Pour over peaches in skillet. Bake at 350° for 40 minutes. Turn upside down on pizza pan when done. Let stand 10 minutes before taking skillet off.

Waldorf Astoria Red Cake

Kris Gross

1 tsp. vinegar
1 tsp. baking powder
1 tsp. baking soda
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
2 oz. red food coloring (4 T.)
2 T. cocoa
1 c. buttermilk
1 tsp. salt
2 1/2 c. cake flour (regular flour will work)

Mix vinegar, baking powder and baking soda together in small bowl and set aside. Cream shortening and sugar. Add eggs and vanilla. Make a paste of the cocoa and 1 ounce (2 tablespoons) red food coloring in a separate dish. Add to mixture, then add remaining food coloring. Add buttermilk and salt and flour alternately. Add vinegar/baking soda/baking powder mixture. Mix all ingredients well. Bake at 350° for 30 minutes, or until toothpick inserted comes out clean, in either a 9x13-inch pan or two layer pans. Cool. If using layer pans, take the cake out and split into four layers. Frost with frosting below or any cream cheese-type frosting.

FROSTING:
1 c. milk
3 T. flour
1 c. sugar
1 c. butter
1 tsp. vanilla

Cook milk and flour together until thick (makes a thick white sauce). Cool. In a separate bowl, cream sugar and butter. Add cooled sauce mixture a little at a time. Add vanilla. Frost all layers of the cake (but not edges). Keep cake refrigerated if using this frosting.

Yum Yum Cake

Karen Tylka

Yellow cake mix
1 c. milk
1 sm. pkg. instant vanilla pudding
8 oz. cream cheese
1 lg. ctn. Cool Whip
1 can drained crushed pineapple
1 c. coconut
1 c. walnuts
1 jar cherries

Bake 1 yellow cake mix in greased and floured 10 x 15 1/2-inch cookie sheet at 350° for 25 to 30 minutes. Let cool and frost.

Frosting: Beat 1 cup milk, 1 small package instant vanilla pudding, 8 ounces cream cheese, and 1 large container Cool Whip. Beat well for 10 minutes. Frost cake and sprinkle with 1 can of drained pineapple, coconut, chopped nuts and 1/2 sliced cherries. Keep refrigerated.

Grammy McGrath's Zucchini Chocolate Cake

Cathy Gerbracht

1/2 c. butter
1/2 c. canola oil
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. sour milk
2 1/2 c. flour
4 T. cocoa
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. cinnamon
1/4 tsp. cloves
1 c. chocolate chips
2 c. finely-diced zucchini

Combine all ingredients and beat well. Spread in greased 9x13-inch pan. Sprinkle 1 cup chocolate chips on top. Bake at 325° for 40 to 45 minutes.

Chocolate Zucchini Cake

Cheryl Carlile

1/2 c. butter
1/2 c. oil
1 3/4 c. sugar
1/2 tsp. cinnamon
1/2 tsp. cloves
2 eggs
1 tsp. vanilla
4 T. cocoa
6 oz. chocolate chips
2 c. diced or grated zucchini
1/2 c. sour milk
2 1/2 c. sifted flour
1/2 tsp. baking powder
1 tsp. baking soda

Cream butter, oil and sugar together. Beat in eggs. Stir in milk and vanilla. Sift together flour, cocoa, baking powder, baking soda, cinnamon and cloves. Add flour mix alternately with zucchini to creamed mixture. Pour into greased and floured 9x13-inch pan. Sprinkle with chocolate chips. Bake at 350° for 40 to 45 minutes, or until top springs back when touched.

Funnel Cake

Jennifer Dubendorf

1 1/3 c. flour
1/4 tsp. salt
1/2 tsp. baking soda
2 T. sugar
3/4 T. baking powder
1 egg, beaten
2/3 c. milk (or more if batter is too thick)

Sift together dry ingredients in a separate bowl. Mix egg and milk together and add to dry ingredients. Beat until smooth.

Hold finger over bottom of a funnel and pour in some batter; remove finger and let batter drop in a spiral motion into pan filled with 1 inch of hot oil (375°). Fry until golden brown, turning once. Remove from pan and drain on a paper towel. Sprinkle with powdered sugar and serve hot.

Candy

Anise Candy

Dixie Lickteig

Measure into heavy saucepan:

5 c. sugar
1 c. white syrup
3/4 c. water
1 tsp. cream of tartar

Boil to hard crack stage plus 5 minutes more. Remove from heat and add 1 teaspoon anise oil and 1 teaspoon red food coloring. Pour into ungreased cookie sheet. Set in cool place to harden. To remove, tip onto waxed paper and tap back of pan.

Brown Sugar Candy

Eddie and Terri Boylston

1 c. brown sugar
1 c. white sugar
1 c. evaporated milk
2 T. corn syrup
1 1/2 c. pecans

Cook until soft ball. Let cool and add pecans. Pour when sugary on buttered pan.

Quick and Easy Butterscotch Penuche

Dixie Lickteig

2 c. marshmallows
1 (16 oz.) can evaporated milk
1/3 c. butter
1 3/4 c. sugar
1/4 tsp. salt
16 oz. butterscotch pieces
1 c. coarsely-chopped walnuts

Combine the first 5 ingredients. Place over medium heat and stir constantly until it comes to a full boil. Remove from heat and add butterscotch pieces, stirring until smooth. Stir in nuts. Pour into buttered 8x8x2-inch pan. Chill until firm. Cut in 1-inch squares.

Caramels

Tina Hansen

2 1/2 c. packed light brown sugar
1 c. butter
2 c. corn syrup
1 (14 oz.) can sweetened condensed milk
1 1/2 tsp. real vanilla extract
1 c. chopped pecans (opt.)

Combine brown sugar, butter, corn syrup and milk in a large saucepan. Bring to a rolling boil over medium heat, stirring constantly, Cook for 16 minutes or to 234° to 240° on candy thermometer, soft-ball stage, stirring constantly. Remove form heat. Stir in vanilla and pecans. Pour into greased 10x15-inch pan. Cool for several hours to overnight. Cut into squares; wrap in waxed paper.

I use this recipe to make caramel apples. It will cover about 2 dozen apples. After the caramel has finished cooking, allow to cool for a few minutes. Dip the apples into the caramel and let the excess drip off or scrape a bit off. Roll the bottom in chopped peanuts or pretty cookie decorations and place the apples on waxed paper to cool. You can also melt almond bark and drizzle over the tops of the apples. When completely cool, wrap in cellophane bags and seal. It's fun to decorate the tops of the bags with a pretty bow or curling ribbon.

Moochie Barrington's Easy Caramels

Kathy Laczniak

1 c. margarine
1 lb. (2 1/4 c.) brown sugar
Dash of salt
1 c. light corn syrup
1 (14 oz.) can, or 1 1/3 c. sweetened condensed milk

Melt margarine in heavy 3-quart saucepan. Add brown sugar and salt, stirring until thoroughly combined. Blend in corn syrup; gradually add sweetened condensed milk, stirring constantly. Cook and stir over medium heat until candy reaches firm ball stage (245°), about 12 to 15 minutes. Remove from heat. Pour into 8x11x2-inch baking dish. Cool thoroughly. Cut into small squares. Wrap each in waxed paper. Yield: 2 1/2 pounds candy.

Caramels

Barbara Gillette

2 c. sugar
1 3/4 c. Karo syrup
1 c. nutmeats
1 c. butter (must be butter)
2 c. half & half
1 tsp. vanilla

Cook sugar, butter, Karo and 1 cup cream until mixture boils vigorously. Gradually stir in second cup of cream, but do not permit boiling to cease for a moment. Boil to 238° to 240°. Remove from stove; add nuts and flavoring. Stir quickly and pour at once into well-buttered pan. Cut when cold. Wrap. Yield: 2 1/2 pounds.

Coconut Balls

Rosalie Petersen

1/4 c. butter
2 c. powdered sugar
1/4 c. evaporated milk
1/2 tsp. vanilla
7 oz. coconut
3/4 c. chocolate chips
1/4 bar paraffin wax

Melt butter until golden brown. Stir in sugar, milk and vanilla. Add coconut. Form into balls. Place onto a cookie sheet covered with waxed paper. Insert 1 toothpick into the center of each ball. Chill. Melt chips and paraffin in a double boiler pan. Using toothpick, fully dip each ball into the chocolate quickly to completely cover it. Let excess chocolate drip off. Place ball back on waxed paper to allow the chocolate to set. Remove the toothpick and fill the little hole left with chocolate. Yield: 3 dozen.

Pecan Bonbons

Jennifer Dubendorf

1/2 c. flour
1/4 tsp. baking powder
1/4 tsp. salt
2 eggs
1 c. light brown sugar
1 c. finely-chopped pecans

Sift flour, baking powder and salt. Beat eggs; add sugar and flour mixture and blend. Add nuts. Put in tiny muffin pans. Bake at 350° for 8 to 12 minutes. Yield: 3 dozen.

Ritz Cookies

Bea Gibbons

1 box Ritz crackers
1 (10 oz.) box chopped dates
1 can Eagle Brand milk
1 c. nutmeats (pecans or walnuts)
1/4 stick margarine

Combine chopped dates, margarine and milk. Cook over low heat until softened (smooth), stirring. Add nutmeats. Spread on Ritz crackers. Place on cookie sheet. Bake at 300° for 5 minutes.

Frost with melted almond bark or dip in flaked coconut. Sprinkle with colored sugar, etc.

Maple Cream Treat

Bea Gibbons

1 c. firmly-packed brown sugar
1/3 c. maple pancake syrup
1/4 c. melted butter
1/2 c. chopped pecans

Mix together and spread over bottom of 9x13-inch glass dish.

1 (8 oz.) pkg. softened cream cheese
1/2 c. powdered sugar
2 T. melted butter
1/2 c. coconut

Mix together for roll filling.

2 (10-roll) tubes of Hungry Jack biscuits (red can)

Flatten rolls to 4-inch circles with ball of hand and put 1 tablespoon of filling in each circle. Roll up and put seam-side down on top of maple syrup mixture. Bake at 350° for 20 to 30 minutes, or until golden brown.

Pecan Tassies

Bea Gibbons

PASTRY:
1/2 c. butter
2 c. flour
2 (3 oz.) pkg. cream cheese

Combine ingredients. Mix until like pie crust. Form into 2 balls. Wrap in plastic wrap for 1 hour, or more. Press into ungreased muffin tins.

FILLING:
2 eggs
1 1/2 c. brown sugar
1 tsp. vanilla
2 T. melted butter
1 c. chopped pecans

Beat eggs slightly; add sugar and beat well. Add melted butter and vanilla; mix well. Add pecans. Fill muffin cups to about 3/4-full. Bake at 350° for 10 to 12 minutes, then reduce heat to 250° and bake another 8 to 10 minutes, or until lightly browned. Yield: 36.

May use your favorite quiche recipe for bite-sized quiche or pre-bake pastry crust and use pudding – lemon, strawberries, fruit, etc., crabmeat, chicken salad.

Creamy Double-Decker Fudge

Denise Griffith

1 c. Reese's peanut butter chips
1 (14 oz.) can sweetened condensed milk, divided
1 tsp. vanilla extract, divided
1 c. Hershey's semi-sweet chocolate chips

Line 8-inch square pan with foil. In a small microwave-safe bowl, place peanut butter chips and 2/3 cup sweetened condensed milk. Microwave at HIGH (100%) 1 to 1 1/2 minutes, stirring after 1 minute, until chips are melted and mixture is smooth when stirred. Stir in 1/2 teaspoon vanilla; spread evenly into prepared pan. In a small microwave-safe bowl, place remaining sweetened condensed milk and chocolate chips; repeat above microwave procedure. Stir in remaining 1/2 teaspoon vanilla. Spread evenly over peanut butter layer. Cover and refrigerate until firm. Cut into squares. Store, tightly covered, in refrigerator.

Fanny Farmer Fudge

Judy Roberts

4 1/2 c. sugar
1 lg. can Carnation evaporated milk

In a 6-quart Dutch oven, bring the above ingredients to a boil and boil for 6 minutes, stirring constantly. Take off burner and add a 12-ounce and a 6-ounce package of real chocolate chips, 1 pound butter and 3 teaspoons vanilla. Stir until blended. Add nuts (optional). Pour into 9x13-inch buttered pan. Refrigerate about 6 hours.

Million Dollar Fudge

Kay Aitchison

Bring to a boil over medium heat and boil for 2 minutes:

4 c. sugar
1 c. milk
1 c. butter
1 tsp. vanilla

Remove from heat and stir in:

25 marshmallows (or 250 miniature)

Add and stir until dissolved:

1 (11 oz.) pkg. milk chocolate chips
1 (12 oz.) pkg. semi-sweet chocolate chips

Add:

1 c. chopped nuts

Pour into lightly-buttered 9x13-inch pan and cool.

Pumpkin Fudge

3/4 c. pumpkin pie filling
5 c. sugar
1/2 c. light corn syrup
1 1/2 c. evaporated milk
4 T. butter or margarine

Combine pumpkin, sugar, corn syrup and evaporated milk in a medium-size pan. Cook to firm ball stage. Add butter and stir. Remove from heat. Cool. Beat until fudge takes on a dull appearance. Pour into a buttered square pan. When set, cut into bite-size pieces.

Cream Cheese Mints

Lynnette Witt

8 oz. cream cheese
2 lb. sifted powdered sugar

Mix and add flavoring and color of choice. Shape into small balls, roll in granulated sugar and press into mold.

Cream Cheese Mints

Rosie Biondi

1 (3 oz.) pkg. cream cheese, room temp.
Food coloring & flavor, as desired (I prefer almond flavoring)
2 1/2 c. confectioners' sugar
Granulated sugar

Beat cream cheese until soft. Add color and flavor. Gradually beat in powdered sugar. Knead the mixture until the consistency of pie dough. Pinch off a small piece, form into a small ball and roll in granulated sugar. Press candy into a soft rubber mold and shape. Remove excess and unmold at once onto waxed paper. Yield: about 40 mints.

Note: Mints can be frozen.

Butter Mints

Rosie Biondi

1/3 c. butter
1/3 c. corn syrup
1 lb. powdered sugar
1 tsp. vanilla
Decorator coloring
Sugar

Mix all ingredients with hands until smooth. Shape dough into small balls. Roll in sugar. Press into mold that is also dipped in sugar. Refrigerate or freeze.

Mints

Dixie Lickteig

1/4 (8 oz.) pkg. Philadelphia cream cheese, warmed at room temp.
1/4 tsp. peppermint flavor
Food coloring
1 2/3 c. powdered sugar

Mix and knead like pie. Pinch off small piece, dip in regular sugar and put sugar-side down in mold. Press and smooth with knife and squeeze out of mold.

Microwave Peanut Brittle

Jennifer Dubendorf

1 c. raw Spanish peanuts
1/2 c. white syrup
1 c. sugar
1/8 tsp. salt

Put in 1 3/4-quart casserole dish and stir. Cook on HIGH for 4 minutes. Stir and cook on HIGH for 3 minutes.

Add:

1 tsp. margarine
1 tsp. vanilla

Stir and cook on HIGH for 2 minutes. Take out of microwave and quickly stir in 1/2 teaspoon of baking soda until foamy. Pour on a lightly-buttered cookie sheet and cool.

Fancy Cashew Brittle

Gloria Cain

1 (9.5 oz.) can or 2 c. roasted, salted cashew halves with pieces
1 c. granulated sugar
1/2 c. light corn syrup
1 tsp. butter
1 tsp. vanilla
1 tsp. baking soda

In a 2-quart microwave-safe bowl (preferably a 2-quart glass measuring cup with handle), stir together the nuts, sugar and corn syrup. Microwave, uncovered, on HIGH until the mixture is light brown, about 6 to 8 minutes, stirring well halfway through.

Meanwhile, grease a cookie sheet well with butter and set aside. Using oven mitts, remove the nut mixture from the microwave. Stir in the butter and vanilla. Continue to microwave on HIGH 1 1/2 to 2 more minutes. The mixture should be caramel colored. Use oven mitts to remove the mixture from the microwave. Add the baking soda. Stir quickly until light and foamy and baking soda is thoroughly mixed in. Immediately (and very carefully) pour onto the prepared cookie sheet and use the back of a spoon to spread out as quickly as possible. Let the brittle stand until completely cool, about 30 minutes. Break into pieces and serve. Store in airtight container, preferably a tin, up to 2 weeks. Yield: 16 (2 1/2-inch) pieces.

Peanut Brittle

Jennifer Dubendorf

2 c. sugar
1 c. white Karo syrup
1/2 c. water
1/2 c. butter or margarine

Mix and cook until temperature reaches 280°. Add 2 cups dry-roasted peanuts. Stir constantly until temperature reaches 300°. Remove from heat and add 1 teaspoon baking soda. Stir well. Pour onto 2 pizza pans. When cool, break up.

Aunt Laurie's Pecan Pralines

Eddie and Terri Boylston

3 c. brown sugar
2 c. pecans
1 c. evaporated milk
1/2 stick butter
1/2 T. cinnamon

Combine ingredients, except pecans, and bring to soft ball. Remove from fire; add pecans and beat with spoon until stiff. Drop on marble slab or waxed paper.

Graham Cracker Pralines

Jennifer Dubendorf

1 stick margarine
1 stick butter
1/2 c. sugar
1/2 c. nuts

Boil 2 1/2 minutes. Grease 11x15-inch pan. Line with 24 whole graham crackers. Run lines all the same directions. Pour hot mixture over graham crackers. Immediately sprinkle with nuts. Bake 10 minutes at 350°. Remove, cut and take out of pan instantly.

Texas Pralines

2 c. whole pecans
1 c. buttermilk
1 tsp. baking soda
3 c. sugar
2 T. light corn syrup
1/4 c. unsalted butter
2 T. vanilla extract

Preheat oven to 350°. Arrange pecans on a baking sheet in a single layer and toast for 7 to 9 minutes, until golden brown.

Combine buttermilk, baking soda, sugar, corn syrup and butter in a heavy-bottomed 4-quart pot; cook slowly over medium heat, stirring occasionally, until it reaches the soft-ball stage, between 234° and 240° on a candy thermometer, about 30 minutes. Remove pot from heat. Add vanilla and pecans and beat with a wooden spoon until it begins to lose its shine, becomes more opaque and starts getting creamy, about 10 minutes. The candy should be thick enough to drop by tablespoonfuls onto waxed paper. Cool candies thoroughly, then wrap individually in plastic wrap. Yield: 20 to 22 pieces.

Note: They will keep at room temperature for about 5 days.

English Toffee

Gloria Cain

2 c. + 1 T. butter (no substitutes), softened, divided
2 c. sugar
1 T. light corn syrup
1/4 tsp. salt
1 c. milk chocolate chips
1 c. chopped pecans

Grease a 10x15-inch jellyroll pan with 1 tablespoon butter. Set aside.

In a heavy 3-quart saucepan, melt the remaining butter. Add the sugar, corn syrup and salt. Stir over medium heat until a candy thermometer reads 295° (hard-crack stage). Quickly pour into prepared pan. Let stand at room temperature for about 10 minutes. Sprinkle milk chocolate over toffee and spread with knife. Sprinkle with pecans. Let stand for 1 hour. Break into bite-sized pieces. Store in airtight container at room temperature. Yield: about 2 pounds of toffee.

Toffee

Jolene Pepper

1 c. sugar
1 c. butter
3 T. water

Cook to hard crack (300°), using candy thermometer. Add 1 teaspoon vanilla and pour into buttered cookie sheet. Lay Hershey bars on top and spread chocolate with spoon. Sprinkle with nuts.

Oreo Truffles

Take 1 (1-pound, 2-ounce) package of Oreos and food process into dust. Knead Oreo dust with 8 ounces cream cheese into a dough. Melt almond bark according to directions on package. I used about 9 blocks. Ball dough, drop into melted almond bark and spoon covered truffle onto waxed paper. Yield: depends on the size of dough ball you roll.

I used a #40 dipper and cut the ball in half, formed each half in a ball and dipped. My yield was 60 count.

Easy Turtles

Place 4 pecan halves in a clover shape on a cookie sheet. Place a caramel on each clover. Melt caramel lightly in oven. Take out. Put rectangle of Hershey's chocolate on top. When melted, spread over caramel.

Better Than Reese's

The Popillion family

1 3/4 c. graham crumbs
2 sticks melted butter
1 tsp. vanilla
2 1/2 c. powdered sugar
1 c. peanut butter

Mix and stir the above ingredients together. Press into a cookie sheet with 1-inch sides. Melt 1 package of milk chocolate chips and spread on top. Don't use semi-sweet chips. Refrigerate.

They taste just like Reese's peanut butter cups!

Desserts

Margie Kloehn's Butterfinger Angel Food Dessert

Kathy Laczniak

1 lg. angel food cake

Line bottom of 9x13-inch ungreased pan with 1/2 broken angel food cake.

Cream:

1/4 c. butter or margarine
2 c. powdered sugar
2 tsp. vanilla
4 egg yolks

Whip 1 pint Cool Whip or 2 packages Dream Whip and fold into cream mixture. Crush 6 Butterfinger candy bars and sprinkle on 1/2 of cake. Repeat procedure and then spread 5 ounces crushed pecans or walnuts on top. Refrigerate 10 to 12 hours.

Angel Food Jello Cake

Darlene Bovee

Angel food cake, broken into pieces in 9"x13" pan
2 c. softened ice cream
2 c. milk
2 sm. pkg. vanilla instant pudding

Mix together ice cream, milk and pudding and pour over cake pieces. Refrigerate.

When set, pour on second mixture of:

1 lg. pkg. strawberry Jello
2 c. hot water
2 (10 oz.) pkg. frozen strawberries

Let set in refrigerator. Top with Cool Whip.

Coconut Cream Dessert

1 c. all-purpose flour
2 T. sugar
1/2 c. cold butter
1/2 c. chopped pecans

FILLING:
1 (8 oz.) pkg. cream cheese, softened
1 c. confectioners' sugar
1 (12 oz.) ctn. frozen whipped topping, thawed, divided
4 c. cold milk
3 (3.4 oz.) pkg. instant coconut cream pudding mix
1/2 c. flaked coconut, toasted

In a bowl, combine the flour and sugar; cut in butter until crumbly. Stir in the pecans. Press into a greased 9x13x2-inch baking dish. Bake at 325° for 20 to 25 minutes, or until edges are lightly browned. Cool on a wire rack.

In a small mixing bowl, beat the cream cheese and confectioners' sugar until smooth; fold in 1 cup whipped topping. Spread over the crust. In a bowl, whisk milk and pudding mixes for 2 minutes; let stand for 2 minutes, or until soft set. Spread over cream cheese mixture. Top with remaining whipped topping. Sprinkle with coconut. Refrigerate overnight. Yield: 15 servings.

Dessert Supreme

Rosalie Petersen

1 can apricot pie filling
1 can peach pie filling
1 box white cake mix
1 c. butter, melted
1 c. pecans, chopped
Ice cream or whipped topping (opt.)

Spread pie filling in 9x13-inch pan. Sprinkle cake mix over filling. Sprinkle pecans over cake mix. Drizzle melted butter over the top. Bake 45 minutes to 1 hour at 350°. Cool. Serve with ice cream or whipped topping.

Ritz Dessert

Lynn Deiter

Crumble 60 Ritz crackers and 1/2 cup of melted butter. Mix together and place in the bottom of 9x13-inch pan. (Save some crumbs for topping.) Mix 2 packages of instant coconut cream pudding and 1 1/2 cups of cold milk. Add to mixture 1 quart of softened butter pecan ice cream. Pour mixture over Ritz crackers and place in refrigerator to harden. Remove from refrigerator and add a 12-ounce container of Cool Whip over top of mixture. Add leftover crackers to top and put in freezer.

Margaret Barrington's Raspberry Dessert

Kathy Laczniak

1/2 lb. graham crackers
1/2 c. melted butter

Make crust in 9x13-inch pan (saving a few crumbs for putting on top of dessert).

1/2 lb. marshmallows
1/2 c. milk

Dissolve slowly and cook over low heat.

1 qt. raspberries
1 lg. ctn. Cool Whip

Mix with cooled marshmallows. Pour over crust. Sprinkle reserved graham cracker mixture over top of dessert. Refrigerate a few hours before serving.

Cinnamon Apples

Janice Rober

4 lg. green apples, peeled & chopped
2 c. water
1 T. lemon juice
1/2 c. sugar
1 1/2 tsp. cinnamon
1 heaping T. cornstarch

Cook apples, water and lemon juice in 3-quart saucepan until tender. Mix sugar, cinnamon and cornstarch in separate bowl and add to apples. Let simmer for 30 minutes over low heat. Serve warm. Yield: 6 servings.

This is great for topping waffles or vanilla ice cream, or by itself.

Apple Goodie

Ann Sweeney

3 c. peeled diced apples
1 c. sugar (scant)
1 rounded T. flour
1/2 tsp. cinnamon (scant)
1/4 tsp. salt

Mix all together and put it in a greased 9x9-inch pan.

Top with the following:

1/3 c. melted butter
3/4 c. oatmeal
3/4 c. flour
3/4 c. brown sugar
1/4 tsp. baking soda
1/4 tsp. baking powder

Mix together and pat on top of apples. Bake 30 to 40 minutes, until apples are done.

Serve with ice cream or whipped cream. Very good.

Famous Baked Apples

Jeannine Moore

(From a Train Dining Room)

6 lg. Rome apples

Remove cores, peel one round of peel from top of apple; save core and peel.

1 1/3 c. sugar
2 c. water

Place apples in 6x10x2-inch pan; fill each apple with 1 tablespoon sugar and sprinkle 1/2 cup sugar around apples in baking pan. Bake at 350° until done, 45 to 60 minutes, basting with juice in pan occasionally during baking.

Syrup: Boil cores and peels, 2 cups water and remaining sugar until thick in double boiler, about 10 minutes. Strain and serve over apples.

Apple Dumplings

Jolene Pepper

SYRUP:
3 c. water
1 1/2 c. sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 T. butter

Bring to a boil.

Sift together:
2 c. flour
2 tsp. baking powder
1 tsp. salt

Add 2/3 cup shortening; mix with hands until it resembles coarse crumbs. Add 1/2 cup milk and stir until just moistened. On a lightly-floured surface, roll to 12x18-inch rectangle.

Have 6 medium apples pared and cored. Cut 6-inch squares with the dough and place cut-up apple on each. Sprinkle with cinnamon, sugar and nutmeg, and dot with butter. "Diaper up" and place in cake pan. Pour syrup over and bake at 375° for 35 minutes.

Apple Slices

Marlene Michaud

2 c. flour
2/3 c. shortening
1 tsp. salt
1 egg yolk, slightly beaten
1/2 c. milk
5 c. apples, sliced
1 1/2 c. sugar
1 T. butter, melted
2 T. flour
1 egg white, slightly beaten

Mix 2 cups flour, shortening and salt. Add egg yolk and milk; mix with fork. Divide mixture in half. Press half in bottom of greased 9x13-inch pan. Mix together slices apples, sugar and 2 tablespoons flour. Spread in pan. Roll out remaining dough and place on apples. Mix together melted butter and egg white. Brush on top crust. Bake at 350° until apples are tender and crust is golden brown.

Apple Crisp

Priscilla Matt

4 c. sliced, peeled apples in buttered 6"x10"x2" dish

Sprinkle with:

1 tsp. cinnamon
1/2 tsp. salt
1/4 c. water

Rub together:

3/4 c. flour
1 c. sugar
1/3 c. butter

Drop mixture over apples. Bake at 350° for 40 minutes.

Apple Strudel

Rosie Biondi

2 c. flour
1/4 tsp. salt
1 egg, beaten
1 T. oil
1/2 c. lukewarm water

Measure flour and salt into a large bowl. Make well in the flour and stir in the beaten egg, oil and water. Mix well until a soft dough forms. Knead dough until smooth and elastic, about 10 minutes. Cover in an airtight plastic bag. Let dough rest in warm place for 1 hour or more.

FILLING:

8 to 10 med. baking apples, peeled & thinly sliced
1 1/2 c. sugar
1/2 tsp. cinnamon
1/2 c. crushed corn flakes
1 stick butter

Melt the butter and let cool. Mix the apple slices with the dry ingredients just before spreading this mixture onto the dough. Roll out dough on table on a well-floured tablecloth. Pull and stretch dough until paper thin. Pour melted butter over dough and spread apples over 2/3 of the dough. Begin rolling an end into a tight loaf. Bake for 1 hour in a 350° oven. If dough seems to be getting too brown, cover with foil.

Apple Pastry Squares

Jennifer Dubendorf

1 1/2 c. sugar
1/2 tsp. nutmeg
1 tsp. cinnamon
8 c. sliced, peeled apples

Mix above together and toss.

4 c. flour
2 beaten eggs
2 T. margarine
1 1/2 c. shortening
1/4 c. lemon juice

Mix flour, salt and shortening; add eggs, 6 tablespoons water and lemon juice. Mix until moistened. Divide dough in half. Roll out crust to fit an 11x16-inch pan. Layer dough and apple mixture; dot with butter and layer dough again. Bake at 375° for 40 to 45 minutes. Drizzle powdered sugar icing over hot pastry.

ICING:
1 c. powdered sugar
2 T. milk

Apple Crisp

Christine Baker

10 apples, peeled & sliced (I use McIntosh)
1 1/2 c. quick-cooking oatmeal
1 1/2 c. brown sugar
1 c. flour
1 c. butter or margarine
2 tsp. cinnamon

Arrange sliced apples in greased 9x13-inch baking dish. Combine other ingredients and work as a pastry. Cover apples and bake at 350° for 40 to 45 minutes.

Old-Fashioned Apple Slices

Gloria Cain

CRUST:
2 1/2 c. flour
1 T. sugar
1 tsp. salt
1 egg, separated
1 c. shortening
Milk, combined with egg yolk to make 2/3 c.

FILLING:
6 heaping c. thin-sliced apples
1 c. sugar
2/3 c. crushed corn flakes
1 egg white, beaten
1 tsp. cinnamon

Sift dry ingredients. Add shortening and blend. Add flour with egg-milk mixture to form ball. For easier handling, put in refrigerator for about an hour. Roll out half of dough and put in a 12x15-inch jellyroll pan. Spread with corn flakes. Next, add apples and then sugar which has been combined with cinnamon. Put on top dough. Crimp edges. Beat egg white stiff and spread of top of dough. Bake at 400° for 40 minutes, or until golden brown. Yield: 2 dozen bars.

Top with icing made from 1 cup powdered sugar and 3 teaspoons lemon juice. Drizzle on pie while warm.

Rhubarb Cobbler

4 c. chopped rhubarb
1 3/4 c. sugar
3 T. butter or margarine
1/2 c. milk
1 c. flour
1 tsp. baking powder
1 T. cornstarch
Salt, to taste

Spread cut rhubarb in an 8x12-inch pan. Mix 3/4 cup sugar, butter, milk, flour, baking powder and salt. Spread over rhubarb.

For topping, combine 1 cup sugar and cornstarch and sprinkle over batter. Pour 1 cup boiling water over all and bake at 375° for an hour.

Chocolate Bread Pudding

Jennifer Dubendorf

2 (1 oz.) sq. semi-sweet chocolate
1/2 c. light cream
1 egg
2/3 c. sugar
1/2 c. milk
1 tsp. vanilla extract
1/4 tsp. salt
4 slices day-old bread, crusts removed & cut into cubes (about 3 c.)
Confectioners' sugar or whipped cream (opt.)

In a saucepan, melt chocolate over low heat. Remove from the heat and stir in cream until smooth; set aside. In a large bowl, beat egg. Add sugar, milk, vanilla and salt; mix well. Stir in chocolate mixture. Add bread cubes and toss to coat. Let stand for 15 minutes. Spoon into two greased 2-cup soufflé dishes. Bake at 350° for 30 to 35 minutes, or until a knife inserted near the center comes out clean. If desired, sprinkle with confectioners' sugar or top with a dollop of whipped cream. Yield: 2 servings.

Bread Pudding

Eddie and Terri Boylston

Crusts from sandwich bread
2 qt. milk
1 lg. pkg. instant vanilla pudding mix
1 1/3 c. sugar
6 eggs
3/4 stick butter
1 can evaporated milk
1/2 box raisins, rolled in flour
6 apples, grated or sliced
2 T. vanilla
1 T. almond extract

Place bread in large broiler pan in milk and mash slightly; let soak. Cream butter; add sugar, eggs, cream and instant pudding, and beat 2 minutes. Combine with bread and milk. Grate apples over pudding and press down. Add raisins. Bake at 350° for 1 hour.

God without man is still God, man without God is nothing.

Mother's Southern Banana Pudding

Ruth McCully

2 c. whole milk
4 T. cornstarch
3/4 c. sugar
4 egg yolks*
1 tsp. vanilla flavoring
20 Nabisco vanilla wafers
4 bananas
Whipped cream or Cool Whip (opt.)

In a quart-sized saucepan, gradually stir the milk into the cornstarch until smoothly mixed. Stir in the sugar and then add the butter. Stir over medium heat until the mixture begins to bubble and thicken. (The mixture will scorch if not stirred often.) Remove from heat and add vanilla.

Line the bottom of a casserole dish with 10 vanilla wafers. Layer two sliced bananas on the vanilla wafers, then add half the pudding mixture. Repeat the layers with the other half of the ingredients.

To serve, spoon the pudding into dessert dishes and top with whipped cream or Cool Whip, if desired.

This dessert may also be made by layering the ingredients into individual serving dishes instead of into a casserole dish. Jello pudding mix can be used when in a hurry, but it is not nearly as good.

*My mother always made a meringue with the egg whites, topped the pudding with it and baked the meringue-covered pudding until the meringue was brown. I don't do this, because I do not like cooked bananas. Instead, I whisk the whole eggs together and gradually add them, very slowly, to the pudding as it cooks. My mother-in-law sometimes used fresh strawberries or canned pineapple instead of bananas.

Grandma Lee's Butterscotch Dessert

Karen Cruise

LAYER 1:
1 c. flour
1 stick butter, melted
1 c. walnuts, finely chopped

Mix and pat in 9x13-inch pan. Bake 15 minutes at 300°. Cool.

LAYER 2:
8 oz. softened cream cheese
1 c. powdered sugar

Beat until creamy.
Add:
1 c. Cool Whip

Spread over cooled crust.

LAYER 3:
2 pkg. instant butterscotch pudding
3 c. milk

Mix together and spread over cream cheese layer.
Layer 4: Spread with Cool Whip and sprinkle with chopped walnuts.

Suzi Snyder's Butter Pecan Torte

Kathy Laczniak

60 Ritz crackers, crushed
1/2 c. butter, melted
2 (3 1/2 oz.) pkg. instant butter pecan pie filling
1 1/2 c. milk
1 qt. butter pecan or butterbrickle ice cream, softened
1 (8 oz.) ctn. Cool Whip

Combine cracker crumbs and butter. Divide in half and place half in bottom of 9x13-inch pan. Combine pudding and milk, beating for 2 minutes. Add softened ice cream and spread on top of crumbs. Top with Cool Whip. Top with remainder of crumbs or chopped pecans. Refrigerate 8 to 10 hours.

Double Chocolate Cheesecake

Lt. Governor Sally J. Pederson

1 1/2 c. finely-crushed chocolate wafers
1/3 c. butter
1 1/2 lb. cream cheese, softened
1 1/2 c. sugar
4 oz. semi-sweet chocolate, melted & cooled
2 T. flour
1 tsp. vanilla
4 eggs
1/4 c. milk

GLAZE: Melt together.
12 oz. semi-sweet chocolate
1 c. butter

Crust: In a mixing bowl, stir together wafers and butter. Press into 9-inch springform pan. Place in pan in a water bath.

Mix cream cheese, sugar, 4 squares melted chocolate, flour and vanilla. Add eggs, all at once, and beat until just mixed.

Bake at 350° for 45 minutes. Cool on wire rack 10 minutes. Loosen sides of springform. Cool 30 minutes. Remove sides of pan. Chill 24 hours. Glaze with melted chocolate and butter.

Chocolate Caramel Pecan Cheesecake

Judy Roberts

2 c. vanilla wafer crumbs
2 T. melted butter

Mix together and pat in 9-inch springform pan. Bake 10 minutes at 350°.

1 (14 oz.) pkg. Kraft caramels
1 (5 oz.) can evaporated milk

Heat and melt; stir until smooth.

1 c. toasted chopped pecans

Pour caramel mixture over baked crust. Top with toasted pecans.

Combine until well blended:
2 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1/2 c. sugar

Add 2 eggs, one at a time, mixing after each. Melt 1/2 cup semi-sweet chocolate chips. Add to cream cheese mixture. Pour over pecan layer. Bake 40 minutes at 350°. Loosen cake from pan. Cool before removing. Chill. Garnish with whipped cream and chopped pecans.

Low-Carb Cheesecake

Karen Tylka

1/2 c. whipping cream
1 c. sour cream

Fold in:
1/2 can Reddi-Wip

Add:
1 lg. box vanilla pudding (instant)

Garnish with graham cracker crumbs sparingly. Also, add strawberries. Refrigerate. Serve cold.

Cherry Cheesecake

Becky Wetter

1 c. sugar (sugar substitute)
2 (8 oz.) pkg. cream cheese
4 c. Cool Whip or light Cool Whip
2 cans cherry or strawberry pie filling (can do one can of each if desired)

Beat together sugar and room-temperature cream cheese until creamy. Blend in Cool Whip. Pour into graham cracker crust. Top with cherry pie filling or pie filling of your choice. Yield: 2 pies.

Mini Cheesecake

Darlene Bovee

2 (8 oz.) pkg. cream cheese
1 tsp. vanilla
2 eggs
1 c. sugar

Beat until smooth.

Place vanilla wafer in cupcake paper (aluminum papers). Fill 3/4 full with batter. Bake at 400° for 10 to 15 minutes. Do not brown.

As they cool, the center will drop. Place cherry or blueberry pie filling one ach (1 can for 1 recipe). Yield: 18 or 19.

Cheesecake

Karen Brunia

8 oz. + 3 oz. cream cheese
1 pkg. lemon Jello
1 can Carnation milk (chilled)
1 c. sugar
1 tsp. vanilla
1 c. boiling water
1/4 lb. melted butter
18 graham crackers

Crush graham crackers; add butter. Pat into 9x13-inch pan. Mix cream cheese, sugar and vanilla. Dissolve Jello in boiling water and cool. Whip chilled milk with electric mixer. Add milk and cooled Jello to cream cheese mixture. Pour over crust and chill.

Pumpkin Marble Cheesecake

Sharon Jenkins

2 c. vanilla wafer crumbs (or graham crackers)
1/2 c. butter
2 (8 oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
3 eggs
1 c. canned pumpkin
1 tsp. cinnamon
1/4 tsp. pumpkin spice

Combine crumbs and butter. Blend well. Press into the bottom and 2 inches up the sides of a 10-inch springform pan. Bake 8 minutes at 350°, or until set. Cool 5 minutes.

Combine cream cheese, 1/2 cup sugar and vanilla. Mix at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1 cup batter. Add remaining sugar, pumpkin and spices to remaining batter. Mix well. Pour pumpkin cream cheese batter over crust. Drizzle plain batter on top of pumpkin batter. Cut through batter with knife several times to make a marble effect. Bake 55 minutes at 350°. Cool before removing rim from pan. Chill.

Note: Splenda can be substituted, in part or all, for sugar.

Cherry Slices

Carla Schaefer

1 c. butter
1 3/4 c. sugar
4 eggs
1 1/2 tsp. baking powder
2 1/2 c. flour
1 tsp. vanilla
1 can cherry pie filling
1 c. powdered sugar with enough milk to make a thin frosting

Cream butter and sugar; beat in eggs, one at a time. Add baking powder and flour. Stir in vanilla. Spread half of batter onto a 9x13-inch pan. Spread pie filling over batter. Top with remaining batter. (You may have to spoon it on as it is thick.) Bake at 350° for 30 to 40 minutes. Frost while still very warm.

Cherry Dessert

Dixie Lickteig

Crush 40 saltine soda crackers. Add 1/2 cup melted butter and 1/3 cup sugar. Mix well and put in bottom of cake pan. Beat 3 egg whites and add 1 cup sugar and 1/2 teaspoon vanilla. Spread over crackers. Bake at 400° for 10 minutes. Cool at room temperature 1 hour or more, on oven door so it doesn't cool too fast. Spread 1 can cherry pie mix over top. Mix 1 cup whipped cream with nuts and spread over top. Set in refrigerator awhile, or overnight.

Cherry Dessert

Patty Willadsen

CRUST:
2 c. graham cracker crumbs
1/4 c. sugar
1/3 c. melted oleo (sometimes you may need more or less)

FILLING:
1/2 c. sugar
1 (8 oz.) pkg. cream cheese, room temperature (don't use low-fat)
2 c. Cool Whip (I use an 8-ounce carton)

TOPPING:
2 can cherry pie filling

Pat crust into 9x13-inch pan. Whip filling together and spread over crust. Cover with pie filling.

Cream Puff Supreme

Mary Gibbons

1 c. water
1 c. flour
1 stick margarine
5 eggs
1 (8 oz.) pkg. cream cheese
1 lg. pkg. instant vanilla pudding
8 oz. Cool Whip

Boil and stir water, flour and margarine until thick. Take off stove. Add eggs, one at a time, and beat thoroughly. Spread evenly on greased cookie sheet and bake for 20 minutes, or until golden brown, at 425°.

Soften cream cheese, Prepare instant pudding according to directions. Add softened cream cheese. Spread over cooled cake bottom. Add Cool Whip. Drizzle with chocolate syrup. Keep in refrigerator. Cut into squares.

Cream Puff Dessert

Lynn Deiter

Bring to a boil:
1 stick margarine
1 c. water

Add:
1 c. flour

Add all at once, stirring vigorously. Take off stove and add 4 beaten eggs. Beat with mixer for 3 to 4 minutes. Spread onto greased jellyroll sheet. Bake for 20 to 25 minutes at 425°. Cool completely.

Mix together 2 small packages of instant French vanilla pudding and 2 cups of cold milk until thick. Fold in 8 ounces of Cool Whip. Spread over crust and sprinkle with nuts. Refrigerate and serve. Yield: 12 servings.

Dream Cream Puffs

Jennifer Dubendorf

These light and airy puffs are filled with a low-calorie, minty chocolate filling, proving there's plenty of room in a healthful diet for chocolate.

Nonstick cooking spray
1/2 c. water
2 T. butter or margarine
1/2 c. all-purpose flour
2 eggs
1 (4-serving size) pkg. instant chocolate pudding mix or reduced-calorie regular chocolate pudding mix
2 c. fat-free milk
1/8 tsp. peppermint extract
Sifted powdered sugar
Fresh strawberries (opt.)

Lightly coat a baking sheet with cooking spray; set aside.

In a small saucepan, combine water and butter; bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball. Remove from heat. Cool for 10 minutes. Add eggs, 1 at a time, beating well with a wooden spoon after each addition. Drop mixture in 8 mounds, 3 inches apart, on the prepared baking sheet.

Bake in a 400° oven about 30 minutes, or until golden. Transfer cream puffs to a wire rack; cool. Cut tops from cream puffs; remove the soft dough from inside. Cool cream puffs completely on a wire rack.

Meanwhile, for filling, prepare pudding mix according to package directions using the fat-free milk. Stir in peppermint extract. Cover surface with plastic wrap. Chill.

To serve, spoon about 1/4 cup of the filling into the bottom half of each cream puff. Replace tops. Sprinkle with sifted powdered sugar. If desired, garnish with fresh strawberries. Yield: 8 servings.

Preparation time: 25 minutes. Baking time: 30 minutes. Cooling time: 1 hour.

Nutritional Information Per Serving: 146 cal., 4 gm total fat (2 gm sat. fat), 63 mg chol., 284 mg sodium, 22 gm carbo., 0 gm fiber, 4 gm pro. Daily Values: 6% vit. A, 1% vit. C, 8% calcium, 4% iron. Exchanges: 1 1/2 Other Carbo., 1/2 Fat.

Margie Kloehn's Éclairs

Kathy Laczniak

Bring to a boil in pan:

1/2 c. margarine **1 c. water**

Add 1 cup flour. Take off heat and stir in 4 eggs, one at a time. Spread in jellyroll pan (greased). Bake at 400° for 20 minutes. Cool.

Mix large instant vanilla pudding with 3 cups milk. Cream 8 ounces cream cheese. Add a little pudding at a time to the cream cheese mixture. Spread on cooked crust. Top with Cool Whip. Drizzle chocolate syrup on top.

Éclair Ring

Amy Arndorfer Frankl

RING:
1 c. water **1 stick oleo**
1/4 tsp. salt

Bring above ingredients to a boil. Remove from heat. Add 1 cup flour and 4 eggs, one at a time. Drop spoonfuls of the mixture into a circle on a pizza pan. Bake 40 minutes at 400°. Cool and cut in half lengthwise.

FILLING:
2 sm. pkg. instant vanilla pudding **2 1/2 c. milk**

Beat with mixer. Fold in 8 ounces Cool Whip. Spread between layers of the ring.

ICING:
2 pkg. Nestlé Choco-Bake unsweetened baking chocolate flavor
2 tsp. corn syrup
1 tsp. vanilla
3 T. butter
1 1/2 c. powdered sugar
3 T. milk

Melt butter and mix with other ingredients. Pour on top of éclair ring.

Baked Custard

Rose Biondi

3 eggs, beaten
1/2 c. sugar
3 c. milk
1/2 tsp. ground nutmeg

Preheat oven to 300°. Mix eggs, milk and sugar in medium-sized bowl, until smooth. Pour into 6 (3-inch) ramekin dishes or custard cups. Dust with a pinch of nutmeg. Place the cups in an 8x11-inch glass baking dish filled halfway with water. Bake for 1 hour and 15 minutes, or until knife comes out clean when inserted in the center.

Hershey's Torte

Diana Weber

1 c. milk
1 lg. Hershey bar, with or without almonds
40 marshmallows

Melt together. When cool, blend with 12 ounces Cool Whip.

For the graham cracker crust, crush 1 package (10 crackers) graham crackers. Mix with 1/4 cup sugar and 1/4 cup butter (I sometimes add up to 1/2 cup butter). Don't bake crust. Fill crust with first mixture. Refrigerate and cover with plastic wrap, so the top does not get tough.

God does not comfort us to make us comfortable,
but to make us comforters.

Polish Mazurek

Tom Budnik

(Chocolate Torte)

BASE OR CRUST:

1/2 lb. unsalted butter, softened
4 egg yolks
1 1/4 c. confectioners' sugar (1/4 lb.)
3 c. flour

Mix egg yolks, butter and sugar, then slowly add flour, mixing until you have a medium heavy dough. Adjust amount of flour added if necessary. Press dough about 1/2-inch thick into bottom and halfway up the sides of a 9x13-inch baking pan. Save a little of the dough for top decoration.

FILLING:

2 full cakes of German sweet chocolate, finely grated
1/2 lb. almonds, finely ground
1 lb. confectioners' sugar
1 tsp. vanilla
3 egg whites

In a large mixing bowl, mix chocolate, almonds and confectioners' sugar. In a separate bowl, firmly beat egg whites. Add beaten egg whites to dry mixture and mix well until all ingredients are moist. Pour filling into crust and spread evenly. Decorate the top with red and green cherries, blanched almonds (whole, halves, slivers) and dough pieces, making symmetrical patterns or flower designs. Bake at 350° for 30 minutes. After 30 minutes, turn off heat and leave in oven for another 10 minutes. Cool; cut into squares and serve.

Chocolate Dessert

Kathy Ridnour

CRUST:

2 c. crushed graham crackers
1/2 c. melted butter
6 T. powdered sugar
1/2 tsp. Knox gelatin

Press into 9x13-inch pan.

FILLING:

2 (3 oz.) pkg. instant chocolate pudding
2 c. milk
4 c. vanilla ice cream

Pour filling over crust. Top with whipped topping. Refrigerate.

Chocolate Trifle

Kris Gross

1 chocolate cake mix, baked & cooled (I use dark chocolate)
1 pkg. instant chocolate pudding, prepared
1/2 c. cold coffee
8 oz. Cool Whip
6 Heath candy bars, crushed

In a large clear glass bowl, layer 1/2 of the cake, cut into small pieces, 1/4 cup cold coffee, 1/2 the pudding, 1/2 the Cool Whip, and 3 candy bars. Repeat the layers. Serve right away or within a few hours. Refrigerate.

For Fourth of July, I use angel food cake, vanilla pudding, fresh blueberries, strawberries, almonds and Cool Whip.

Death By Chocolate

Gina Isebrands

(Chocolate Lover's Favorite)

3 boxes chocolate mousse (make as directed)
1 box brownie mix (make as directed)
8 Heath bars, frozen & crushed
2 ctn. Cool Whip
1/4 c. Kahlua or 4 T. strong black coffee & 1 tsp. sugar

Make brownies according to package; break apart when cool. In a glass bowl, layer 1/2 of brownies, poke holes in brownies and pour 1/2 of Kahlua over all. Layer 1/2 of mousse, candy and Cool Whip in this order. Layer again with brownies and other ingredients until gone. Garnish with crushed candy.

You can cut this recipe in half if you use a smaller truffle bowl.

Heavenly Hash

Catherine "Cay" Peet

1 lb. milk chocolate (I use Hershey bars)
1 c. coarsely-broken nuts (I use English walnuts)
2 1/2 c. mini marshmallows

Partly melt chocolate over low to medium heat. Remove from heat and beat until smooth. Fold in nuts and marshmallows. Cover them with chocolate. Drop by spoonful on tray lined with waxed paper.

Buster Bar Dessert

In Memory of Penny Sullivan

1/2 (regular-size) pkg. Oreo cookies, crushed
1/2 c. margarine, melted
1/2 gal. vanilla ice cream, softened
1 lb. salted Spanish peanuts
2 c. powdered sugar
2/3 c. chocolate chips
1/2 c. margarine
1 lg. can evaporated milk

Combine crushed cookies with 1/2 cup melted margarine and place in the bottom of a 9x13-inch pan. Carefully spoon softened ice cream over crumb mixture. Sprinkle with peanuts. Place in the freezer while you prepare the topping. Combine remaining ingredients in saucepan and heat until chips melt. Bring to a boil and simmer 10 minutes. Let cool thoroughly. Pour over dessert and freeze until firm. Before serving, allow to soften slightly 10 minutes in the refrigerator.

FROSTING:
About 2 1/2 c. powdered sugar
Dash of salt
1 egg
1 glob Crisco (about 1/3 c.)
Capful of vanilla

Mix all ingredients until smooth. For chocolate frosting, add 4 tablespoons cocoa.

Fudge Jumbles

Patty Streit

Preheat oven to 350°.

DOUGH:
1 c. butter
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
3 c. oatmeal (quick-cooking)

FILLING:
1 pkg. chocolate chips
1 can sweetened condensed milk
2 T. butter
1/2 tsp. salt
1 tsp. vanilla
1 c. walnuts (opt.)

Cream butter and sugar. Add eggs and vanilla and blend. Add dry ingredients, adding oatmeal last. Spread 2/3 of mixture of dough in 9x13-inch greased pan. Spread filling on top of bottom layer. Crumble remaining dough on top. Bake 25 to 30 minutes.

Filling: Melt chips, butter, condensed milk and salt together. Add vanilla once melted.

Gingerbread

Barb Tallman

(Great Great-Grandmother's)

1/2 c. sugar
1/2 c. butter
1 egg
1 c. molasses
2 1/2 c. sifted flour
1 c. hot water
1/2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt

Cream shortening and sugar. Add beaten egg, molasses, and then dry ingredients which have been sifted together. Add hot water last and beat until smooth. Bake in greased pan for 40 to 45 minutes in moderate oven (350°).

Lemon Cake Dessert

Julie Haas

1 lemon cake mix
1 (3 oz.) pkg. lemon Jello
4 eggs
1/2 c. vegetable oil
1 c. water

GLAZE:
3 T. water
3 tsp. lemon juice
2 c. powdered sugar

Mix the cake mix and Jello together. Beat together eggs, vegetable oil and water; add to dry mix. Pour into a greased 9x13-inch pan. Bake in preheated 350° oven for 35 minutes. Let set a few minutes and then poke holes in it with a fork. Mix the glaze ingredients together and pour the glaze over the warm cake. Serve with ice cream or Cool Whip for a nice dessert.

Jello Dessert

Regina Rasmussen

1 (3 oz.) pkg. raspberry Jello
1 c. boiling water
1 sm. box frozen raspberries

Dissolve Jello in water and add raspberries and 2 cups vanilla ice cream. Refrigerate.

I put in individual servings.

Lemon Angel Roll

Kris Gross

1 (16 oz.) pkg. angel food cake mix
3/4 c. powdered sugar, divided
1 (8 oz.) pkg. cream cheese, softened
1 lemon
7 drops yellow food coloring (opt.)
1 (8 oz.) ctn. whipped topping
1 (11 oz.) jar strawberry ice cream topping, divided
Powdered sugar
12 fresh whole strawberries for garnish

Preheat oven to 350°. Line bottom of jellyroll pan with parchment paper. Prepare cake mix according to package directions. Pour batter over parchment paper, spreading evenly. Bake 30 to 35 minutes, or until the top springs back when lightly touched. Remove from oven and sprinkle 1/2 cup powdered sugar over cake. Place parchment paper over cake. Turn cake over using a cooling rack and turn cake out at once. Remove pan and parchment paper from cooked side of cake. Roll up cake in parchment paper as a jellyroll. Cool completely.

When cooled, unroll cake and spread with 1/2 cup ice cream topping. Combine cream cheese and 1/2 cup powdered sugar. Zest whole lemon and squeeze 1 tablespoon juice from lemon. Add zest and juice to cream cheese mixture. Add food coloring; mix well. Fold in whipped topping. Gently spread over ice cream topping to within 1 inch of side of cake. Re-roll. Sprinkle with powdered sugar. Slice cake to serve and garnish with whipped topping and strawberries.

Lush

Jennifer Dubendorf

1 stick butter
1/2 c. nuts (pecans)
1 c. flour

Mix together and put in 9x13-inch pan. Bake for 15 minutes in a 350° oven.

FILLING:
2 (3 oz.) pkg. instant pudding (can use lemon or chocolate)
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
5 oz. Cool Whip

Pour into crust and top with Cool Whip. Chill.

Easy Peach Cobbler

Kathy Ridnour

1 (29 oz.) can sliced peaches with juice
1 box butter pecan cake mix
Pecan pieces
1/2 c. melted butter

Put peaches and juice in 9x13-inch pan. Cover with dry cake mix. Sprinkle with pecans. Pour batter over all. Bake 1 hour at 325°. Serve with whipped topping or vanilla ice cream.

Peach Cobbler

Susan Campbell

1/2 c. butter or margarine
1 c. flour
1 c. sugar
2 tsp. baking powder
1/8 tsp. salt
3/4 c. milk
3 to 4 c. peaches, sliced (7 peaches)

Melt butter in a 9x13-inch baking dish. Mix together flour, sugar, baking powder, salt and milk. Pour over melted butter. Do not stir. Place peach slices on top and pour any juice over top. Sprinkle 1/4 cup sugar over the top. (If desired, you can add 1 teaspoon cinnamon to the sugar.) Bake at 350° for 35 to 45 minutes, until top is lightly browned.

Pineapple Angel Food Cake

Katie Upah

1 box "one-step" angel food cake mix
1 (20 oz.,) can crushed pineapple (do not drain)
1 tsp. vanilla

Mix ingredients together by hand and place in a 9x13-inch pan. Bake at 350° for 30 to 35 minutes. Serve with whipped topping.

Pumpkin Tart

Cindy Jorgensen

CRUST:

2 c. cinnamon graham cracker crumbs
1/2 c. oleo
1/2 c. sugar

Mix and put in 9x13-inch pan.

2 eggs
3/4 c. sugar
2 (8 oz.) pkg. cream cheese

Put on crust and bake 20 minutes at 350°. Cool.

Mix and cook:

2 c. pumpkin
3 egg yolks (keep whites)
1/2 c. sugar
1/2 c. milk
1/2 tsp. salt
1/2 tsp. cinnamon

Cook until thick, 3 or 4 minutes. Remove from heat. Add 1 envelope of Knox gelatin dissolved in 1/4 cup cool water. Cool well. Beat the 3 egg whites until stiff. Add 1/4 cup sugar to whites. Fold into pumpkin mixture and pour on baked part. Put in refrigerator.

Can be topped with Cool Whip.

Margie Kloehn's Pumpkin Torte

Kathy Laczniak

24 graham crackers
1/2 c. sugar
1/2 c. butter

Crush crackers and mix ingredients. Put into 9x13-inch pan.

Beat the following and pour over crust:

2 eggs
3/4 c. sugar
8 oz. cream cheese

Bake at 350° for 20 minutes.

Mix the following:

1 (1 lb.) can pumpkin
3 egg yolks
1/2 c. sugar
1/2 c. milk
1/2 tsp. salt
1 tsp. cinnamon

Cook the above mixture until thick, about 10 minutes. Remove from heat. Add 1 envelope Knox gelatin dissolved in 1/4 cup water. Fold into pumpkin mixture. Pour over cream cheese. Chill. Serve with Cool Whip.

Great Pumpkin Dessert

Mackenzie Trachta,
Granddaughter of Lois Whitefield

1 (15 oz.) can solid-pack pumpkin
1 (12 oz.) can evaporated milk
3 eggs
1 c. sugar
4 tsp. pumpkin pie spice
1 pkg. yellow cake mix
3/4 c. butter or margarine, melted
1 1/2 c. chopped walnuts or pecans

In a mixing bowl, combine the first 5 ingredients. Transfer to a greased 9x13x2-inch baking pan. Sprinkle with dry cake mix and drizzle with butter. Top with nuts. Bake at 350° for 1 hour, or until knife inserted near the center comes out clean. Serve with ice cream or whipped cream. Yield: 12 to 16 servings.

Pumpkin Bars

Marge Albers

4 eggs
2 c. sugar
1 c. oil
1 can pumpkin
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon

Mix eggs, sugar and oil. Add pumpkin and mix. Add dry ingredients. Bake at 350° for 25 minutes. Cool and frost with cream cheese frosting.

Raspberry Cloud Dessert

Stacie Francois

CRUST:
1 stick butter
1 1/4 c. flour
1 T. sugar

MIDDLE LAYER:
4 oz. cream cheese
1/2 c. powdered sugar
6 oz. Cool Whip

TOP LAYER:
1 c. water
3/4 c. sugar
1 sm. box raspberry Jello
2 T. cornstarch
1 c. raspberries

Melt margarine for crust and add flour and sugar. Press into bottom of 8x8-inch pan and bake at 350° for 8 minutes. Let cool.

Beat cream cheese and powdered sugar until light. Fold in Cool Whip. Spread on top of crust. Mix water, sugar, Jello and cornstarch in saucepan and boil for 2 minutes. Let cool, then add raspberries. Spread on top of middle layer and chill.

Rhubarb Dessert

Diana Weber

1 stick margarine
1 c. flour
2 T. sugar
3 eggs
1 1/2 c. + 1/2 c. sugar
2 heaping T. flour
1/3 c. Carnation evaporated milk
Dash of cinnamon
Dash of nutmeg
4 c. raw rhubarb
1/4 tsp. cream of tartar

Mix margarine, flour and 2 tablespoons flour until crumbly. Pat into 9x13-inch greased dish and bake at 325° for 10 to 15 minutes until light brown. Mix egg yolks, 1 1/2 cups sugar, flour, milk, spices and rhubarb together and cook over low heat until thick and rhubarb is very soft. Cool and pour over baked crust. Beat egg whites with cream of tartar; gradually add 1/2 cup sugar. When peaks form, spread over rhubarb mixture and bake until light brown.

Rhubarb Crunch

Rosalie Petersen

5 c. diced rhubarb
1 1/2 c. sugar
4 T. flour
1 c. brown sugar
1 c. flour
1 1/2 c. oatmeal
1 c. oleo

Arrange rhubarb in a greased 9x13-inch baking dish and sprinkle with sugar and flour. Mix together other ingredients; sprinkle over rhubarb. Bake for 40 minutes in a 350° oven.

Spin carefully, spin prayerfully, but leave the thread with God.

Rhubarb Crisp

Mary Gibbons

2 c. rhubarb in 8"x8" pan

Mix:

1 c. sugar
1 T. flour
1/2 tsp. salt
1/2 tsp. cinnamon

Pour over rhubarb.

TOPPING:
3/4 c. oatmeal
3/4 c. flour
3/4 c. sugar
1/2 tsp. baking soda
1/4 tsp. baking powder
1/3 c. soft butter

Bake until rhubarb is done and oozes to the top, at 350° for 45 to 60 minutes.

Rhubarb Crisp

Kris Gross

1 c. all-purpose flour
3/4 c. rolled oats (quick oatmeal)
1 c. packed brown sugar
1 tsp. ground cinnamon
1/2 c. melted butter or margarine
4 c. fresh sliced (or frozen) rhubarb

TOPPING:
1 c. sugar
2 T. cornstarch
1 c. water
1 tsp. vanilla
Few drops red food coloring (opt.)

In a large bowl, combine flour, oats, brown sugar, cinnamon and butter. Mix until crumbly. Press half of the mixture into ungreased 9-inch square pan. Cover with rhubarb.

Topping: Combine sugar and cornstarch in a small saucepan. Add water. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Remove from heat. Stir in vanilla and food coloring, if desired. Pour over rhubarb. Top with remaining crumb mixture. Bake at 350° for 50 to 60 minutes, or until bubbly.

Rhubarb Dessert

Judy Roberts

Mix:

1/2 c. shortening
1 c. flour
1 T. sugar

Bake at 350° for 10 minutes.

Mix:

5 c. diced rhubarb or 1 qt. frozen, thawed
1/4 tsp. salt
2 c. sugar
6 egg yolks (save whites)
4 T. flour
1 c. cream
Grated rind of 2 oranges

Pour on hot baked crust. Bake at 350° for 40 to 50 minutes, until set.

Beat the egg whites until stiff. Add 10 tablespoons sugar, 2 at a time. Beat well. Add 1 teaspoon vanilla. Spread on top of custard. Sprinkle with coconut. Bake until brown at 350°, 10 to 15 minutes.

Rhubarb Dream Dessert

Dixie Lickteig

1 c. flour
1/2 c. oleo
2 c. sugar
3/4 tsp. salt
1 pkg. Dream Whip
5 T. powdered sugar
3 eggs, beaten
1/4 c. flour
4 c. rhubarb, finely cut

Blend 1 cup flour, powdered sugar and oleo together. Press into ungreased 9x13-inch pan. Bake 10 minutes at 350°. Beat eggs, sugar, 1;4 cup flour and salt. Add rhubarb and then bake 30 minutes. Cool and then spread Dream Whip over top.

Christmas Strawberries

Lynn Franco

3 pkg. strawberry Jello
1 can Eagle Brand milk
2 tsp. vanilla
1 1/2 c. coconut, ground together with 1 1/2 c. walnuts
Pinch of salt

Mix all ingredients together. Let stand overnight in refrigerator. Make into small balls; form into berry shape. Roll lower part in red sugar. Dip top in green sugar. Stems are slivered almonds soaked in green food coloring. Freeze.

Crunchy Dipped Strawberries

Denise Griffith

8 oz. semi-sweet or white chocolate
5 T. butter or margarine
1 pt. fresh strawberries, washed, well dried
12 Oreo chocolate sandwich cookies, finely chopped

Heat chocolate and butter in medium saucepan over low heat, stirring until melted and smooth. Dip strawberries into melted chocolate; roll in chopped cookies. Place on waxed paper-lined baking sheet. Let stand until chocolate sets. Store in refrigerator for up to 24 hours.

Frozen Fruit Cups

Mary Stevermer

5 cans pineapple, crushed or tidbit
5 cans peaches, cut or dice
16 bananas, slice or dice
8 boxes frozen strawberries

SYRUP:
5 to 7 c. sugar
10 c. water

Dissolve and boil syrup. Add frozen strawberries to warm syrup. Add remaining fruit and mix. Place in small cups and freeze. Thaw about 1 hour before serving. (About half this recipe made about 50 (4-ounce) cups.)

For 655 fruit cups, use 96 bananas, 30 (16-ounce) cans unsweetened pineapple, 30 (29-ounce) cans sliced peaches, 48 (10-ounce) boxes strawberries, 25 pounds of sugar and twice as much water.

This recipe was used for years at our St. Cecilia Bazaar.

Fruit Freezes

Kathy Laczniak

1 c. sugar (opt.)
1 (1 lb) pkg. frozen strawberries
1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen orange juice
3 lg. bananas
1 (No. 2) can crushed pineapple & juice
2 1/2 c. 7-Up or diet 7-Up
1 sm. jar maraschino cherries (opt.)

Thaw berries, lemonade and orange juice. Mix together. Add cut-up bananas, sugar, cherries and 7-Up. Freeze in cups. Thaw 1/2 hour before serving.

Frozen Oreo Dessert

Mary Stritzel

CRUST:
1 pkg. crushed Oreo cookies
1 stick melted margarine

Mix together in a 9x13-inch pan. Pat into bottom of pan and add:
1/2 gal. softened vanilla ice cream

Use enough to cover the crust and freeze it.

Pour 1 can chocolate syrup over frozen ice cream and sprinkle salted peanuts over syrup. You can use as much or little syrup and peanuts as you want. Top with one container Cool Whip and freeze again.

You can reduce fat content with low-fat or reduced-fat Oreos, ice cream and Cool Whip. Both options are very tasty.

Pistachio Ice Cream Dessert

Lynnette Witt

CRUST:
18 single graham crackers (2 1/2" x 2 1/2")
12 soda crackers
1/2 c. melted oleo

FILLING:
2 pkg. instant pistachio pudding
2 c. milk
1 qt. vanilla ice cream

TOPPING:
Cool Whip
Shaved chocolate curls

Crush crackers and mix in oleo. Press into 9x13-inch pan. Mix together pudding, milk and ice cream; pour over crust. Cover with layer of Cool Whip. Sprinkle with chocolate shavings on top. Refrigerate.

Ice Cream Sandwich Dessert

Sue Scoles

2 (12-pack) boxes ice cream sandwiches
1 jar Mrs. Richardson's hot fudge
1 lg. ctn. Cool Whip
1 jar salted peanuts

In a 9x13-inch pan, lay 10 to 12 ice cream bars, side by side, in bottom of pan. Spread 1/2 of hot fudge on top of ice cream bars. (May want to soften in microwave.) Spread 1/2 of Cool Whip mix on top of hot fudge. Sprinkle 1/2 jar of salted peanuts over top. Repeat with second layer of ice cream sandwiches, followed by hot fudge, Cool Whip and nuts. Freeze until ready to serve.

Ice Cream Sandwich Dessert

Michelle Thilges

19 ice cream sandwiches
1 (12 oz.) ctn. frozen whipped topping, thawed
1 (11 3/4 oz.) jar hot fudge ice cream topping
1 c. salted peanuts

Cut one ice cream sandwich in half. Place one whole and one half sandwich along a short side of an ungreased 9x13-inch pan. Arrange eight sandwiches in opposite directions in the pan. Spread with half of the whipped topping. Spoon fudge topping by teaspoonfuls onto whipped topping. Sprinkle with 1/2 cup peanuts. Repeat layers with remaining ice cream sandwiches, whipped topping and peanuts. Pan will be full. Cover and freezer for up to 2 months. Remove from the freezer 20 minutes before serving. Cut into squares. Yield: 12 to 15 servings.

Ice Cream Sandwich Dessert

Lynn Deiter

Place approximately 12 ice cream sandwich bars on the bottom of 9x13-inch pan or glass pan. Spread over top of bars one jar of heated hot fudge sundae topping. Let cool. Spread 1 (12-ounce) container of Cool Whip over this. Add 1 or 2 crushed candy bars of choice to the top. Put in freezer and serve at your leisure!

Quick to make with lots of compliments when served!

Chi-Chi's Mexican Fried Ice Cream

Kimberly Sitzman

2 (6") flour tortillas
Vegetable oil cooking spray
1/2 tsp. cinnamon
2 T. sugar
1/4 c. corn flake crumbs
2 lg. scoops (about 3/4 c.) vanilla ice cream
1 can whipped light cream
2 maraschino cherries, with stems
Optional toppings: honey, chocolate syrup, strawberry topping

Preheat oven to 375°. Spray both sides of tortilla with a light coating of cooking spray. Place tortillas on baking sheet and bake for 10 to 12 minutes, or until they are golden brown and crispy. Turn tortillas over halfway through cooking time. Combine cinnamon and sugar in a small bowl. Sprinkle half the cinnamon mixture over both sides of each tortilla, coating evenly. Combine the corn flake crumbs with the remaining cinnamon mixture. Pour mixture on a plate. Place a large scoop of ice cream into corn flake mixture and roll it around until it is evenly coated. Place the coated scoop of ice cream onto the center of a cinnamon-coated tortilla.

Spray a few small piles of whipped cream around the base of the ice cream, then spray an additional bit of whipped cream on top of ice cream. Place a cherry into whipped cream on top. Serve immediately with a side dish of honey, chocolate syrup or strawberry sauce.

Wonderful dessert that just has to be experienced. A great dessert for the tequila-lime chicken.

Rocky Road Freeze

Lynnette Witt

1 (14 oz.) can sweetened condensed milk
1/2 c. chocolate syrup
2 c. whipping cream
1 c. mini marshmallows
1/2 c. mini chocolate chips
1/2 c. peanuts

Combine milk and chocolate syrup and set aside. Beat cream until stiff peaks form. Fold in chocolate mixture, marshmallows, chocolate chips and peanuts. Freeze 5 hours, or until firm. Remove 10 minutes before serving. Yield: 1 1/2 quarts.

Better Than Ice Cream Dessert

Katie Gerbracht

1 (4 oz.) box sugar-free pudding **2 c. skim milk**

Or, if watching carbs, 2 cups half & half. Mix in blender for best consistency.

Good combination ideas: cheesecake pudding with 1 cup blueberries, strawberries, raspberries or crunchy peanut butter; chocolate pudding with 1/2 cup crunchy peanut butter.

Can freeze if you are patient enough to wait. Top with Cool Whip.

Ice Cream

Uncle Rob's Ice Cream Mix

Colby Hansen

4 eggs
2 c. sugar
1 1/2 T. vanilla
1 qt. half & half
1/2 tsp. salt
Whole milk

Beat the eggs. Mix the next 4 ingredients in. Pour into the ice cream freezer. Add the milk up to the line. Follow the directions that come with your ice cream maker.

Nancy's Ice Cream

Bea Gibbons

FOR 4 QUARTS:
4 eggs, whipped
2 c. sugar (add slowly to eggs & beat until stiff)
6 c. milk
4 c. heavy cream
1 1/2 T. vanilla
1/2 tsp. salt

FOR 6 QUARTS:
6 eggs, whipped
3 c. sugar (add slowly to eggs & beat until stiff)
9 c. milk
6 c. heavy cream
3 T. vanilla
3/4 tsp. salt

In a large container, put cream in first, then add what milk you need. Beat eggs; add sugar, salt, vanilla and cream. Pour into freezer can, only filling 2/3-full. Add milk to within 2 inches of top. Pack freezer with ice and salt. Pack crushed ice and rock salt around can, using 6 parts ice to 1 part salt. Maintain ice and salt levels.

To ripen ice cream: Plug opening in lid. Cover can with several thickness of waxed paper or foil for tight fit. Pack ice and salt (4 parts ice and 1 part salt). Cover with heavy cloth or newspaper. Let ripen for 3 to 4 hours.

Fun to make when camping or family get-togethers.

Ice Cream In a Ziploc Bag For Camping

Peter and Nora Benson

For each serving you need:
1/2 c. whole milk
1 T. sugar
1/2 tsp. vanilla extract
Sandwich-size Ziploc bag
Gallon-size Ziploc bag
8 T. rock salt
Ice

In the small Ziploc bag, combine milk, sugar and vanilla and seal the bag. Place this small bag into the large Ziploc bag and add several handfuls of ice and the rock salt. Seal the big bag and shake like crazy for 5 to 10 minutes, or until the ice cream has thickened.

Very yummy on a hot day while camping!

Tailgate Ice Cream

Colby Hansen

3/4 c. whole milk
1/2 tsp. vanilla
1 c. cream
1/3 c. sugar, or to taste
Flavoring (opt.—chocolate syrup, raspberries, strawberries, etc.)
1 (1 lb.) can with lid
1 (3 lb.) can with lid
3/4 c. salt or rock salt
Crushed ice

Blend the milk, vanilla, cream, sugar and flavoring; pour into smaller can and secure the lid. Put small can inside big can. Fill the big can with rock salt and ice. Put the lid on the big can. Roll can, kick back and forth with a friend for 5 minutes. Drain off water, then add more salt and ice to large can. Roll 5 to 8 minutes more. Yield: 3 to 4 servings.

Hagarty Family Ice Cream Recipe

Patricia P. Hagarty

4 c. milk, scalded
2 c. sugar
1/4 tsp. salt
3 T. flour
4 eggs, beaten together

Combine together in a saucepan and cook on medium heat. Stir frequently. When the mixture coats a dry spoon, shut off the burner.

Add slowly to this mixture in a mixing bowl:

2 1/2 pt. whipping cream
2 T. vanilla
1 pt. half & half

Mix with beaters. Yield: 1 gallon.

Make the day before so it is very cold. You can make in an electric ice cream maker or the crank kind. For the crank one, layer 2 inches of crushed ice and a layer of salt. Repeat until you get to the top.

Vanilla Ice Cream

Jennifer Dubendorf

4 eggs
2 1/2 c. sugar
6 c. milk
4 c. light cream
2 tsp. vanilla
1/2 tsp. salt

Beat eggs until light and fluffy. Add sugar, beat and add to rest of ingredients. Mix thoroughly; freeze. Yield: 1 gallon.

Pumpkin Spice Ice Cream

Rose Biondi

3 eggs
1 c. sugar
2 c. heavy cream
1 c. half & half
1 c. canned pumpkin (not pie filling)
1 tsp. vanilla extract
1/2 tsp. cinnamon
1/4 tsp. ground ginger
1/4 tsp. nutmeg
1/8 tsp. ground cloves

In a blender or food processor, combine all the ingredients. Mix well. Prepare as directed in ice cream freezer.

Variations:

- Pumpkin Pie Ice Cream: Add 3/4 cup of graham crackers or gingersnaps in final minutes of processing.
- Pumpkin Chip Ice Cream: Add 3/4 cup of mini chocolate chips or white chocolate chips in final minutes of processing.

Pumpkin Ice Cream

Jennifer Dubendorf

1 1/4 c. brown sugar
2 T. cornstarch
2 tsp. pumpkin pie spice
3 c. half & half
1 1/2 c. pumpkin
4 egg yolks

Mix together and pour into freezer; freeze. Yield: 1 1/2 quarts.

Nobody giving to God can fail to get a fair exchange.

Pies

Easy Pie Dough

1 c. + 2 T. bleached all-purpose flour
1 T. sugar
1/2 tsp. salt
4 T. (2 oz.) cold cream cheese, cut into 1/2" chunks
4 T. frozen butter
2 T. frozen vegetable shortening
3 T. ice-cold water

Mix flour, sugar and salt in a medium bowl. Rub cream cheese into flour mixture with fingertips to blend thoroughly. Using a box grater, grate frozen butter and shortening into flour mixture. Working quickly, rub fat into flour until it has the texture of coarse sand and small pebbles. Stir in ice-cold water with a fork until dough clumps form; press to form a cohesive ball. Wrap dough in plastic wrap, pressing it into a thick disk. Refrigerate until cold and firm, at least 1 hour. (Can be refrigerated up to 2 days or frozen for a month.)

Roll dough on a lightly-floured surface into a 14-inch circle, turning frequently and dusting with flour to keep it from sticking. Fold dough in half; quickly lift it into 9-inch Pyrex (not deep-dish) pie plate and unfold. Fit dough into plate so it is not stretched in any way. Trim with scissors to 1/2-inch beyond pan lip. Roll overhanging dough under with fingertips so it is flush with pan lip, then flute. Refrigerate at least 30 minutes, or up to 4 hours. (Do not prick shell with a fork.)

Adjust oven rack to lowest position and heat oven to 400°. Line pie shell with a sheet of heavy-duty foil. Crumple 3 large pieces of foil into balls and place in shell to act as light weights. Bake (lightly pressing on foil if dough starts to balloon) until fluting turns golden brown, 18 to 20 minutes. Remove all foil; bake until bottom starts to turn golden brown, about 5 minutes longer. Remove shell from oven.

Ruth McCully's Pie Crust

Ruth McCully

1 c. flour
1/2 c. Crisco, or slightly less
3 1/2 T. cold water
1/2 tsp. salt

Put the flour and Crisco into a mixing bowl and blend with a pastry blender. Gently press the mixture together into a ball. If you see that it is too dry to stay together, add more water, about a teaspoon at a time. Do not stir; always use a cutting-into motion, for stirring and too much handling is what makes a crust tough. Press the dough into a ball and place on a floured board. Roll it into a circle that is slightly bigger than the pie plate. Gently fold the circle in half, and then half again. Place the dough on one quarter of the pie plate and unfold. One easy way to finish the edge of the pie crust is to simply take a knife and trim the dough even with the pie plate edges. Then take a fork and press around the edges to make pressed parallel lines. If a baked pie shell is needed, prick the bottom of the pie shell with a fork so that the crust will cook flat on the bottom instead of bubbling up because of the air underneath. Place in a 350° oven until brown.

Mile-High Apple Pie

PASTRY:
3 3/4 c. all-purpose flour
1 T. sugar
2 tsp. salt
1 1/2 c. solid vegetable shortening
1/2 c. cold water

FILLING:
3 T. butter
6 lb. assorted crisp apples, such as Granny Smith & Jonathan, peeled, cored & cut into 3/4" thick wedges
2/3 c. sugar
3 T. instant tapioca
1/2 tsp. ground cinnamon
1/4 tsp. ground ginger
1/4 tsp. ground cloves
4 ginger cookies, crumbled

GLAZE:
1 lg. egg white, lightly beaten
1 tsp. sugar

Pastry: In a large bowl, mix flour, sugar and salt. With pastry blender, cut in shortening until pieces the size of peas remain and texture is uniform. Drizzle in cold water, tossing with fork until dough is evenly moistened and just begins to hold together. Transfer dough to lightly-floured surface, and gather together. Divide dough in half; shape each half into a disk. Wrap in plastic; refrigerate 1 hour.

Filling: Meanwhile, in large deep pot (at least 6 quarts), heat butter over medium heat. Add apple wedges; cook, stirring occasionally, 15 minutes, or until just tender (not falling apart). Transfer apples to large bowl; refrigerate 1 hour.

In a small bowl, stir together sugar, tapioca, cinnamon, ginger and cloves until well blended. Once apples are cool, gently stir sugar mixture into the apples. Set the filling aside.

On a lightly-floured surface, roll one half of dough into 14-inch circle. Carefully transfer dough to 9-inch deep-dish pie plate. Trim excess dough and reserve, leaving slight overhang.

Sprinkle crumbled cookies over bottom of crust. Using slotted spoon, transfer apple mixture to pie dish, mounding very high in center. Pour remaining liquid in bowl over apples.

Roll out second half of dough into 13-inch circle. Carefully drape on top of mounded pie filling. Trim any excess pastry and reserve; crimp top edge together with bottom crust; flute decoratively. Cut 3 vents in pastry with paring knife. Gather reserved scraps of dough together and roll out; cut out leaf shapes. Attach to top crust of pie with a little of the egg white from the glaze. Place pie in freezer for 20 minutes to firm crust.

Heat oven to 425°.

Glaze: Remove the pie from the freezer. Brush the crust with the egg white; sprinkle with the sugar.

Bake in 425° oven for 15 minutes to set crust. Lower temperature to 350°; bake for 25 to 30 minutes, or until crust is golden and apples are very tender; cover edge of crust with foil if it browns too quickly. Cool pie on wire rack for about 1 hour, or until bottom is warm but not hot to the touch. Serve slightly warm or at room temperature. Yield: 12 servings.

Grandma Trenkamp's Apple Pie

Jean Dirks

2 pie crusts, either homemade or store-bought
6 to 7 apples, peeled & sliced
1/2 to 3/4 c. sugar
1 T. flour
Cinnamon, to taste
Pinch of salt

Mix apples, sugar, flour, salt and cinnamon. Put 1 pie crust in bottom of pie dish. Fill with apple-sugar mixture. Dab tabs of butter on top; sprinkle with cinnamon, if desired. Put other crust on top and cut in vents. Brush top crust with milk and sprinkle with a little sugar. Bake at 400° for 15 minutes, then at 350° for 45 minutes.

Caramelized Apple Pie

Kathy Laczniak

28 caramels, unwrapped (1 bag)
2 T. water
4 c. peeled & sliced apples
3/4 c. flour
1/2 c. sugar
1/2 T. cinnamon
1/2 c. butter
1/2 c. chopped walnuts (opt.)
1 unbaked 9" pie shell

Melt caramels with water in microwave until mixture is smooth. Layer apples and caramel sauce in pie shell. Combine flour, sugar and cinnamon. Cut in butter until mixture is crumbly. Stir in walnuts. Sprinkle over top of pie. Bake at 375° for 50 to 60 minutes. (You may want to put something under pie, as it tends to overflow.)

God gave us a mouth that closes and ears that don't.

Apple Pie

Mary Stritzel

6 c. sliced apples
1 c. sugar (3/4 for not so sweet)
1/4 tsp. cinnamon
1/4 tsp. nutmeg
2 T. flour
1/8 tsp. salt

Mix all ingredients together and microwave 8 minutes, stirring once. This starts the apples to shrink and doesn't leave a gap under the crust during baking. Pour into unbaked pie crust. Add 2 teaspoons butter; spread out over filled pie mixture. Cover with top crust and sprinkle with cinnamon and sugar mixture. Bake at 400° for 15 minutes. Reduce oven to 350° and bake 45 minutes.

NEVER-FAIL PIE CRUST:

Mix together:

3 c. sifted flour
1 lg. c. sift Crisco shortening
1 tsp. salt
1 T. sugar

Beat 1 egg. Add 5 tablespoons water and 1 teaspoon vinegar. Mix into dry ingredients. Yield: 2 crusts for a 10-inch pie.

Sugar-Free Apple Pie

Mary Breidinger

6 med. Red Delicious apples, peeled, cored & sliced
1 (6 oz.) can frozen unsweetened apple juice, thawed
1 1/2 T. cornstarch
1/3 c. water
1 tsp. cinnamon
Pastry for a 9" double-crust pie
3 T. margarine

Place apples and undiluted apple juice in a large pan. Bring to a boil; reduce heat and simmer, covered, about 5 minutes. Dissolve cornstarch in water. Gently stir cornstarch water into apple mixture. Bring to a boil. Reduce heat and simmer 10 to 15 minutes, or until apples begin to soften. Stir in cinnamon. Fill pastry shell with the apple mixture and top with crust. Bake at 350° for 45 minutes. Baste with melted margarine after baking.

Candy Apple Pie

1 (15 oz.) pkg. refrigerated 9" pie crust dough
4 lb. Granny Smith apples, peeled, cored, cut into 1/4"-thick slices
2/3 c. + 1 T. sugar
2/3 c. packed light brown sugar
1/2 c. all-purpose flour
2 T. Red Hot candies
1/2 tsp. ground cinnamon
1 egg, lightly beaten

Line baking sheet with foil; place in oven. Preheat oven to 375°. Fit 1 crust into 9-inch pan; refrigerate.

Combine apples, 2/3 cup granulated sugar, brown sugar, flour, candies and cinnamon. With 1 3/4 x 1-inch apple-shaped cookie cutter, cut out 28 apples from dough. With 2 1/2 x 2-inch apple-shaped cutter, cut out apples from remaining dough. Spoon apples into crust. Brush edge with water; arrange cutouts along edge and over filling. Brush with egg; sprinkle with sugar. Bake on sheet 1 hour and 30 minutes, or until bubbly, tenting with foil after 45 minutes. Cool. Yield: 8 servings.

Nutritional Information Per Serving: 494 calories; 3 gm protein; 14 gm fat (6 gm saturated); 36 mg cholesterol; 92 gm carbohydrate; 197 mg sodium; 3 gm fiber; 57 gm sugar.

Kitchen time: 45 minutes. Ready to serve in 4 hours, 15 minutes.

German Apple Pie-Cake

Pat Rood

1/4 c. margarine
1 c. sugar
1 egg
1/4 tsp. salt
1/2 tsp. cinnamon
1 tsp. baking soda
1 c. flour
2 1/2 c. diced apples
2 T. hot water

Preheat oven to 350°. Mix margarine, sugar and egg together; add salt, cinnamon, baking soda and flour, mixed together. Add vanilla, apples and water, and mix well. Bake 45 minutes in greased 10-inch pie pan.

Serve warm with whipped cream or ice cream.

Aunt Sara's Blueberry Pie

Marge Albers

1 (20 oz.) can crushed pineapple in its own juice
3 c. blueberries, fresh or frozen
1 box yellow cake mix
1 c. (2 sticks) butter, melted
2 T. packed light brown sugar
1 c. chopped pecans

Prepare this one-pan dessert in a 9x13-inch cake pan with snap-on lid, or bake in pan and cover with foil after baked.

Preheat oven to 350°. Spray 9x13-inch baked pan with cooking spray. Layer, don't mix, the pineapple, then the blueberries and dry cake mix. Drizzle the melted butter over all, then sprinkle with brown sugar and top with pecans. Bake 40 to 45 minutes, until top is bubbly and cake topping is cooked through. Yield: 12 servings.

Pineapple-Coconut Cream Pie

CRUST:
20 crisp oatmeal cookies (we used Nabisco Honey Maid)
1/2 stick (4 T.) butter, melted

FILLING:
3/4 c. sugar
1/3 c. cornstarch
1 (20 oz.) can crushed pineapple, in its own juice, well drained, reserve juice
1 (14 oz.) can coconut milk (not cream of coconut)
Yolks from 5 lg. eggs
2 T. butter, cut small
1 c. sweetened flaked coconut, chopped

1 c. heavy (whipping) cream
2 T. sugar
Garnish: sweetened flaked coconut, sm. pineapple chunks, mint sprigs

Heat oven to 350°. Generously coat a 9-inch pie plate with nonstick spray.

Crust: Process cookies in food processor until fine crumbs form. Add butter; process until crumbs are moistened. (Or finely crush cookies in a plastic food bag. Add butter; knead to mix.) Press over bottom and up sides of pie plate. Bake 12 minutes, until toasted around edge. Cool on a wire rack. Meanwhile, make filling.

Filling: Mix sugar and cornstarch in a 2-quart saucepan. Add enough pineapple juice to coconut milk to make 2 1/2 cups. Stir into sugar mixture, then bring to a boil over medium heat, stirring occasionally (not briskly). Boil 1 minute; remove from heat. Whisk yolks to mix. Gradually whisk in about half the hot mixture; return yolk mixture to saucepan. Stir over low heat 2 minutes. Remove from heat; stir in butter until melted. Stir in pineapple and coconut. Pour into crust. Cover surface with plastic wrap; refrigerate at least 3 hours.

Note: Can be prepared up to 2 days ahead.

Up to 2 hours before serving, beat cream and sugar with mixer until stiff peaks form. Spread over pie. Garnish. Yield: 8 servings.

Nutritional Information Per Serving: 657 calories, 7 gm protein, 68 gm carbohydrate, 2 gm fiber, 43 gm fat (26 gm sat fat), 197 mg cholesterol, 260 mg sodium.

Frozen Grasshopper Pie

Mary Stevermer,
Pat Rood

14 chocolate Oreo cookies, crushed
2 T. butter, melted
24 lg. marshmallows
1/2 c. milk
4 T. crème de menthe
2 T. crème de cacao
1 c. whipping cream, whipped

Blend melted butter into cookie crumbs. Press mixture into an 8-inch pie pan. Chill for crust. Melt marshmallows with milk in a double boiler. (Can use a microwave, use less milk and stir after 1 minute increments, until smooth.) Cool. Stir in crème de menthe and crème de cacao. Whip cream and fold into marshmallow mixture. Pour into prepared crust and freeze. Yield: 1 (8-inch) pie.

Sometimes I reserve a few cookie crumbs to sprinkle on top before freezing. Happy St. Patrick's Day!

Easy Chocolate Chip Cheesecake Pie

Tina Hansen

One taste and you will agree this chocolate chip pie is not only delicious, but very easy to make.

1 (6 oz.) graham cracker pie crust
2 (3 oz.) pkg. cream cheese, softened
1 (14 oz.) can sweetened condensed milk
1 lg. egg
1 tsp. vanilla extract
1 c. (6 oz.) semi-sweet chocolate mini morsels
1 tsp. all-purpose flour
Chocolate Glaze (recipe follows)

Preheat oven to 350°. Beat cream cheese in large mixer bowl until fluffy. Slowly beat in sweetened condensed milk until smooth. Add egg and vanilla extract; mix well. Toss morsels with flour in small bowl; stir into cheese mixture. Place crust on baking sheet. Pour cheese mixture into crust. Bake for 35 minutes, or until center springs back when touched lightly. Cool on wire rack. Top with Chocolate Glaze. Refrigerate until ready to use. Yield: 8 servings.

Chocolate Glaze: Combine 1/2 cup semi-sweet chocolate mini morsels and 1/4 cup heavy whipping cream in a small, uncovered microwave-safe bowl. Heat on HIGH (100%) POWER for 1 minute; stir. Morsels may retain some of their original shape. Microwave at additional 10- to 15-second intervals, stirring until smooth.

Hint: To prevent morsels from floating to the bottom of the pie, sprinkle morsels on pie after baking cheesecake 5 to 10 minutes.

French Silk Pie

Rosalie Petersen

FILLING:
1 c. sugar
1 c. butter
3 sq. unsweetened baking chocolate, melted & cooled
4 eggs
1 tsp. vanilla
1 c. whipping cream (prefer 2 c.)

TOPPING:
1 c. whipping cream (prefer 2 c.)*
Sugar, for flavoring
Vanilla, for flavoring (opt.)
Chocolate shavings, for garnish

CRUST:
2 1/2 c. flour
1 c. butter (prefer Blue Bonnet margarine)
4 to 5 T. ice water

*I prefer 2 cups whipping cream, or you may use prepared whipped topping, but it is not quite as good.

Filling: Cream together the sugar and butter. Add chocolate, vanilla and 2 eggs. Beat at high speed for 5 minutes. Add 2 more eggs and beat an additional 5 minutes on high speed. It should be fluffy. Place in a graham cracker crust or homemade crust and chill.

Topping: Beat whipping cream at high speed until fluffy, 5 to 10 minutes. Add sugar and vanilla, if desired, for flavoring. Spread over filling. Decorate with chocolate shavings.

Crust: Blend 2 1/2 cups flour, 1 cup butter or Blue Bonnet margarine and 4 to 5 tablespoons ice water. Makes 1 thick crust or 2 thin crusts. Bake at 350° for approximately 45 minutes.

Yield: 6 servings.

Low-Fat French Silk Pie

Lois Vidimos

1 reduced-fat graham cracker prepared pie crust
1 pkg. sugar-free white chocolate pudding
1 pkg. sugar-free chocolate pudding
1 (8 oz.) ctn. fat-free Cool Whip topping

Prepare sugar-free white chocolate pudding as directed for pie filling, then add 4 ounces fat-free Cool Whip. Pour into pie crust. Prepare sugar-free chocolate pudding as directed for pie filling, then add 4 ounces fat-free Cool Whip. Pour on top of white chocolate mixture. Refrigerate overnight.

Fudge Nut Pie

Cathy Gerbracht

1 (9") unbaked pie crust
2 sq. unsweetened chocolate
1/4 c. butter
3/4 c. sugar
1/2 c. light brown sugar, packed
1/2 c. milk
1/4 c. corn syrup or maple syrup
1 tsp. vanilla
1/4 tsp. salt
3 eggs
1 c. finely-chopped walnuts

Prepare pie crust. In a 2-quart saucepan over low heat, heat chocolate and butter just until melted. Remove from heat. Add sugar, brown sugar, milk, corn syrup, vanilla, salt and eggs. Beat with whisk until well mixed. Stir in chopped walnuts. Pour into pie crust. Bake at 350° for 45 to 55 minutes, until filling is puffed. Cool.

To serve, top each piece with Cool Whip or ice cream.

Very easy and yummy.

Key Lime Pie

E. Finn

1/2 c. lime juice
4 egg yolks (save whites)
1 can sweetened condensed milk
1 graham cracker or pie shell
4 T. sugar
1/2 tsp. vanilla

Blend egg yolks and condensed milk; slowly add lime juice to taste. Pour into shell. Beat egg whites until stiff. Add sugar and vanilla. Spoon on top of pie. Bake at 375° until golden brown. Serve chilled.

Key Lime Pie

Sally Elbert

1 (14 oz.) can Eagle Brand sweetened condensed milk
3 egg yolks
1/4 tsp. cream of tartar
1/3 c. lime juice, room temp. or warm

Whisk together condensed milk and egg yolks. Add cream of tartar and lime juice. Sprinkle 1 teaspoon gelatin over 4 teaspoons cold water. Let dissolve, then warm until clear; whisk it into above mixture. Pour into 8-inch graham cracker crust right away. Refrigerate 4 hours, or overnight. Top with dab of whipped cream or Cool Whip.

Enjoy!

Key Lime Pie

Ruth McCully

3 lg. egg yolks
1/2 c. Key lime juice*
1 (14 oz.) can sweetened condensed milk
1 (9") graham cracker crust

* Regular lime juice may be substituted for Key lime juice.

Whisk egg yolks until blended. Whisk in the lime juice. Whisk in the condensed milk until blended. Pour the mixture into the graham cracker crust and bake at 350° for 15 minutes. Remove from oven and cool completely. Chill until ready to serve. Garnish with whipped cream.

When I was growing up in Mississippi, my parents made Lemon Icebox Pie for every Sunday dinner. It was made just like this, except my mother substituted lemon juice for the lime juice and topped the pie with meringue made from the egg whites. She baked the meringue until it was brown.

Oat 'N Honey Granola Pie

Beth Lynch

1 pie crust
1/2 c. butter
1/2 c. brown sugar
3/4 c. corn syrup
1/8 tsp. salt
1 tsp. vanilla
1/4 c. semi-sweet chocolate chips
Whipped cream or ice cream
3 eggs, lightly beaten
1/2 c. walnuts
4 Oats 'N Honey Crunch granola bars, 2 pouches from an 8.9 oz. box, Nature Valley, crushed
1/4 c. quick-cooking or old-fashioned oats

Place crust in a 9-inch glass pie pan. In a large microwaveable bowl, microwave butter on HIGH POWER 50 to 60 seconds, or until melted. Stir in brown sugar and corn syrup until blended. Beat in salt, vanilla and eggs. Stir in crushed granola bars and all remaining ingredients, except whipped cream. Pour into pie crust. Bake in preheated 350° oven for about 40 to 50 minutes, or until filling is set and crust is brown. Cover crust edge with foil during the last 15 to 20 minutes after baking to prevent excessive browning. Cool at least 30 minutes before serving with ice cream or whipped cream.

Note: To easily crush granola bars, do not unwrap, but use rolling pin to crush bars.

Peach Pie

Sue Griffith

1 pastry pie crust
2/3 c. sugar
1/3 c. all-purpose flour
1/4 tsp. ground cinnamon
6 c. sliced peaches
1 tsp. lemon juice
1 T. stick butter

Heat oven to 425°. Prepare pastry. Mix sugar, flour and cinnamon in a large bowl. Stir in peaches and lemon juice. Turn into pastry-lined pie plate. Dot with butter. Cover with top pastry that has slits cut in it; seal and flute. Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning. Remove foil during last 15 minutes. Bake about 45 minutes, or until crust is brown and juice begins to bubble through slits in crust. Cool in pie plate on wire rack. Serve warm.

Gertrude McCully's Pecan Pie

Ruth McCully

3 beaten eggs
1 c. white Karo syrup
1/2 c. granulated sugar
1 c. pecans
1 tsp. vanilla

Mix all ingredients in a mixing bowl. Pour into an unbaked pie crust and bake at 350° for about 50 minutes.

Peanut Pie

Georgia Binkley

1/2 c. crunchy peanut butter
8 oz. Cool Whip, thawed
1 c. powdered sugar
4 oz. cream cheese
1/2 c. milk
1 graham cracker crust
1/4 c. chopped peanuts, for top

Mix peanut butter, cream cheese and powdered sugar until smooth. Mix in milk. Fold in Cool Whip. Spoon into graham cracker crust. Sprinkle peanuts on top. Freeze 4 hours, or overnight.

Note: This recipe can be made using fat-free or low-fat ingredients.

Peanut Butter Pie

Laura Frantzen

1 c. peanut butter (creamy or chunky)
8 oz. cream cheese
1/2 c. powdered sugar
8 oz. Cool Whip
1 prepared graham cracker pie crust

Blend peanut butter, cream cheese and powdered sugar. Add Cool Whip and blend completely. Pour into crust. (Add miniature chocolate chips to batter for variation.) Let set in refrigerator for 2 hours.

Chiffon Pumpkin Pie

Terri Budnik

FILLING:
1 can pumpkin
1 T. unflavored gelatin
1/2 c. cold water
1/2 c. milk
1/4 tsp. ginger powder
1/2 tsp. salt
2 eggs
1/2 tsp. cinnamon
1 c. granulated sugar

Beat egg yolks with 1/2 cup of sugar; add pumpkin, milk, salt and spices. Cook in saucepan over low heat until thick. Pour cold water into small bowl and sprinkle gelatin on top of water. Add gelatin and water mixture to pumpkin mixture and mix thoroughly. Cool pumpkin mixture for 10 minutes. In a separate bowl, beat egg whites with 1/2 cup sugar to form stiff peaks. Fold egg white mixture into pumpkin mixture.

GRAHAM CRACKER CRUST:
1 1/2 c. graham cracker crumbs, finely crushed
1/4 c. granulated sugar
6 T. butter or margarine, melted

Combine graham cracker crumbs, 1/4 cup sugar and melted butter or margarine; mix well. Press firmly into 9-inch pie plate. Bake in a moderate oven (375°) for 6 to 8 minutes, or until edges are browned. Let cool. Pour pumpkin mixture into crust and refrigerate overnight.

Slice and serve with Cool Whip or whipped cream.

Impossible Pumpkin Pie

Bea Gibbons

1 (16 oz.) can pumpkin
1 (12 oz.) can evaporated milk
2 T. margarine
2 eggs
3/4 c. sugar
1/2 c. Bisquick baking mix
2 1/2 tsp. pumpkin pie spice
2 tsp. vanilla

Grease pie plate. Beat all ingredients on high speed until smooth, about 1 minute. Pour into pie plate. Bake at 350° for 50 to 55 minutes, or until knife comes clean.

Rhubarb Pie

3 big c. rhubarb
3 T. flour
2 eggs, beaten
2 T. milk
1 1/2 c. sugar
1/4 tsp. salt
1/4 tsp. cinnamon
1 T. butter

TOPPING:
1 c. flour
1/2 c. sugar
1/2 c. butter

Bake at 350° for 1 hour to 1 hour and 15 minutes, until top is brown. Makes its own crust.

Mom's Rhubarb Pie

Irene Solberg

Finely chop 3 cups rhubarb. Cook in microwave until soft and mushy, not chunky. Stir in 1 package raspberry Jello. Cool. Pour into graham cracker crust.

Orange Rhubarb Pie

Julie Haas

2 egg yolks
1 1/4 c. sugar
3 T. flour
1 T. butter
1/4 c. cream
Grated rind of 1 orange
2 1/2 c. rhubarb, cut into 1/3" pieces

MERINGUE:
2 egg whites
1/3 tsp. cream of tartar
1/2 c. sugar

Beat egg yolks. Add cream and butter, then mix in flour, sugar and orange rind. Stir in the rhubarb and pour into an 8- or 9-inch pie pan. Bake at 350° for 45 minutes, then spread meringue over the top, sealing it to the crust. Bake another 15 minutes, or until the meringue is golden.

Fluff Pie

Gloria Cain

2 c. crushed graham crackers
1/2 c. melted margarine
2 (3 oz.) pkg. strawberry Jello
1 (8 oz.) ctn. Cool Whip, thawed

Mix graham crackers with melted margarine. Put into 10-inch pie pan. Microwave for 1 minute. Cool.

Mix Jello packages in 2 cups boiling water. After dissolved, mix in 2 cups of ice cubes. Put into refrigerator until slightly thickened. Pour into large bowl and add thawed Cool Whip. Mix at high speed with electric mixer for 1 minute. Pour into pie plate. Chill until set. Yield: 6 to 8 servings.

Strawberry Pie

Sue Sprong

CRUST:
1 1/2 c. flour
1 1/2 T. sugar
1 tsp. salt

Mix well.

1/2 c. oil
2 T. milk

Beat well. Mix all together and pat into pie pan. Bake at 375° for 10 to 15 minutes. Cool and fill with strawberries.

FILLING:
1 1/2 c. sugar
1 1/2 c. water
2 T. cornstarch

Cook until thick and clear. Add 3 tablespoons strawberry Jello.

Fresh Strawberry Pie

Kathy Laczniak

1 qt. fresh strawberries, washed
1 unbaked pie crust
1 c. water
1 c. sugar
1 T. cornstarch
1 (3 oz.) pkg. strawberry Jello

Bring water, sugar and cornstarch to a boil. Stir in Jello. Cool mixture. Put strawberries in unbaked pie shell. Pour mixture over strawberries. Refrigerate until set.

Father Yetmar's Strawberry Pie

Rosie Biondi

1 c. sugar
1 c. water
3 T. cornstarch
1 sm. box strawberry gelatin
Whole strawberries, cleaned & hulled
Graham cracker crust
Cool Whip

Heat on stove until thick and clear. Take off stove. Cool and add 4 tablespoons of strawberry Jello and enough strawberries to fill your pie shell. Pour into pie shell. Top with Cool Whip and garnish with strawberries.

Low-Fat Strawberry Pie

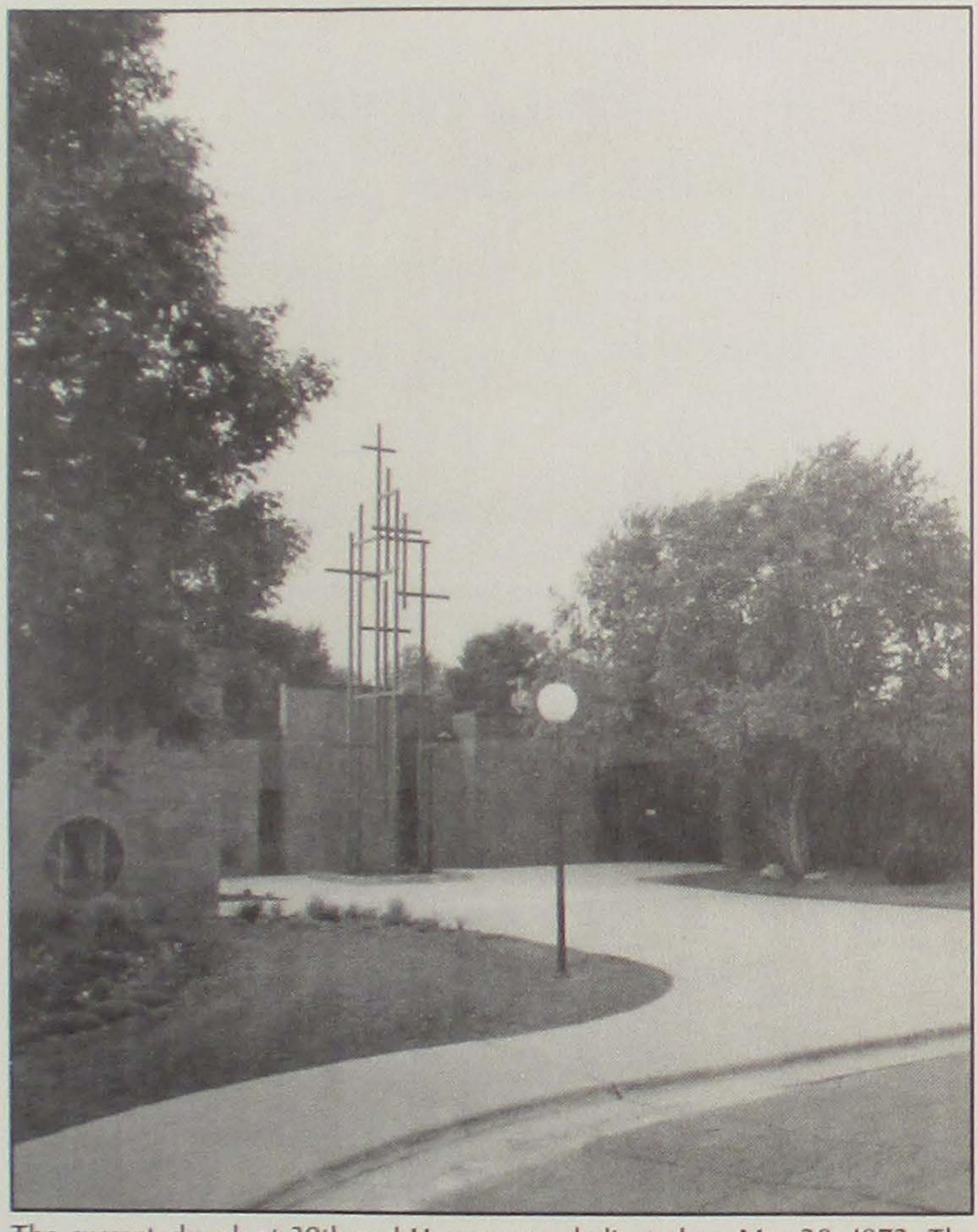
Lois Vidimos

1 (3 oz.) box sugar-free strawberry gelatin
1/4 c. boiling water
2 (8 oz.) ctn. fat-free strawberry yogurt
1 (8 oz.) ctn. fat-free Cool Whip topping
1 reduced-fat graham cracker prepared pie crust

Dissolve gelatin in boiling water with wire whisk. Stir in yogurt with wooden spoon, then fold in whipped topping. Pour into crust. Refrigerate overnight.

Very refreshing. You can change flavor by using different gelatins and yogurts. (3 points per 1/8 serving for Weight Watchers)

Main Dishes



The current church at 30th and Hoover was dedicated on May 28, 1972. The rectory and administration building was completed a year later. The parish continued to grow in the 1980s and in 1987 the parish center was dedicated.

This Day God Gave

God gave you this day to do just as you would.

You can throw it away, or do some good

You can make someone happy or make someone sad.

What have you done with this day that you had?

You can hand out a smile or just give them a frown.

You can lift someone up or push someone down.

You can lighten some load or some progress impede

You can look for a rose - or just gather some weed.

What have you done with your beautiful day

That God gave to you?

Did you throw it away?

Sally Elbert

Main Dishes

Brunch

Breakfast Burritos

Pam nonstick cooking spray
1 med. green bell pepper, cut into thin slices
1 med. onion, cut into thin slices
1 (10 oz.) can Ro-Tel diced tomatoes & green chilies
6 eggs, beaten
6 (8") flour tortillas (warmed)
8 oz. shredded cheese

Spray a medium saucepan with Pam. Sauté pepper and onion over medium heat until tender, about 10 minutes. Stir in Ro-Tel. Simmer 20 minutes, stirring occasionally, until liquid is reduced. Spray a 10-inch skillet with Pam. Cook and stir eggs over medium heat until done. Divide eggs evenly among tortillas. Top with tomato mixture and cheese; roll to enclose. Yield: 6 servings.

Nutritional Information Per Serving (1/2 cup): 20 calories, 0 gm total fat, 0 gm saturated fat, 0 mg cholesterol, 370 mg sodium, 4 gm total carbohydrate, 1 gm fiber, 3 gm sugars, less than 1 gm protein.

Don't pray for rain if you are going to complain about the mud.

Brunch Enchiladas

2 c. cubed fully-cooked ham
1/2 c. chopped green onion
10 (8") flour tortillas
2 c. (8 oz.) shredded Cheddar cheese, divided
1 T. all-purpose flour
2 c. half & half cream or milk
6 eggs, beaten
1/4 tsp. salt (opt.)

Combine ham and onions; place about 1/3 cup down the center of each tortilla. Top with 2 tablespoons cheese. Roll up and place seam-side down in a greased 9x13x2-inch baking dish. In a bowl, combine flour, cream, eggs and salt, if desired, until smooth. Pour over tortillas. Cover and refrigerate for 8 hours, or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 25 minutes. Uncover; bake for 10 minutes. Sprinkle with remaining cheese; bake 3 minutes longer, or until the cheese is melted. Let stand for 10 minutes before serving. Yield: 10 enchiladas.

Nutritional Information Per Serving (1 enchilada, prepared with low-fat ham, fat-free flour tortillas, reduced-fat Cheddar cheese, skim milk and egg substitute equivalent to 6 eggs): 236 calories, 791 mg sodium, 18 mg cholesterol, 28 gm carbohydrate, 20 gm protein, 4 gm fat. Exchanges: 2 starch, 2 lean meat.

Brunch Quesadillas for Two

Ruth McCully

2 T. vegetable oil
1 green onion, chopped
1/3 c. red bell pepper, chopped
1/8 tsp. red pepper flakes
1/2 c. cubed leftover meat (such as chicken breast)
1/3 c. chopped fresh tomato
2/3 c. grated Mozzarella cheese
1/3 tsp. garlic salt
1 lg. egg, beaten
1/3 c. snipped parsley
4 (7") flour tortillas

Put the oil in a skillet over medium heat. Add onion, red bell pepper, pepper flakes, meat, parsley and tomato. Stir-fry until pepper is fork-tender. Add egg immediately and stir quickly into the mixture until the egg is cooked. Arrange 2 of the tortillas on a large cookie sheet and place half of the cooked mixture on each tortilla. Sprinkle about 1/4 of the grated cheese on each tortilla. Place the remaining 2 tortillas on top of the mixture-covered tortilla, like a sandwich. Sprinkle the rest of the cheese on top of the 2 tortillas. Place in a 350° oven until they are thoroughly heated and the cheese is melted. Yield: 2 hearty appetite servings or 4 snack servings.

I slice them with a pizza cutter.

Huevos Pericos

Susan Vega Garcia

(Columbian-Style Scrambled Eggs)

Huevos pericos (WAY-vohs pay-REE-kohs) are Colombian-style scrambled eggs cooked with a tomato and onion spice mixture called Hogao (oh-GOW). Serve huevos pericos with arepas for a traditional Colombian breakfast.

HOGAO (TOMATO-ONION SPICE MIXTURE):

2 med. tomatoes
3 scallions (green onions)
1/4 tsp. cumin
1/4 tsp. freshly-grated black pepper
1/4 tsp. garlic powder (not garlic salt)
1/4 tsp. annatto powder or bijol*, or a few strands of saffron
2 T. extra-virgin olive oil

*Annatto powder (ground achiote seed) and bijol are both available in Latin American and some Asian grocery stores, as is whole achiote seed. If you buy achiote seed, grind it to a fine powder in a coffee grinder—clean grinder and anything that comes in contact with achiote well, as achiote stains.

EGGS:

4 lg. eggs
1 to 2 T. butter
1 tsp. salt

Step 1 (Making the Hogao): In small bowl, mix cumin, black pepper, garlic powder and annatto powder; set aside. Peel and chop tomatoes; set aside. Slice white part only of scallions; reserve green tops for other use, if desired. Heat oil in small skillet over medium heat. When hot, add onions, then spice mixture, then tomatoes. Cook, stirring frequently, until mixture thickens. Remove from heat and set aside.

Step 2 (Making the Eggs): Melt butter in a medium nonstick skillet. Mix 4 eggs and salt lightly, and add to hot skillet. Add several tablespoons of hogao mixture to eggs.* Scramble eggs, stirring eggs constantly with a table fork as they cook—this will ensure that finished huevos pericos will have very small "curds" of egg, a hallmark of this dish. Serve immediately with hot arepas.

*Reserve any leftover hogao in a closed glass container in refrigerator. It will keep for several days.

Dried Beef Brunch Casserole

Tina Hansen

4 oz. dried beef, rinsed, dried & chopped
1 c. uncooked macaroni
1 can mushroom soup
1 c. milk
1 can mushrooms, drained
2 hard-boiled eggs, chopped
1 c. Velveeta cheese, cubed
Onion (opt.)

Combine all ingredients and let stand overnight in refrigerator. Bake 1 hour at 350°.

Breakfast Pizza

E. Finn

1 pkg. crescent rolls
1 lb. sausage (cooked)
1 c. frozen hash browns, thawed
1 c. Cheddar cheese, shredded
5 eggs
1/2 c. milk
Pepper

Layer crescent rolls in pizza pan (with sides) so edges are touching. Top with sausage, hash browns and then cheese. Mix together eggs, milk and pepper; pour on top. Bake at 400° for 20 to 25 minutes.

Note: For a lower fat dish, substitute a lean meat, such as ground turkey, and use 1/2 cup Mozzarella and 1/2 cup Cheddar cheese. Can also use 3 eggs plus 3 egg whites instead of 5 eggs.

Breakfast Pizza

Deanne Stuart

1 (8 oz.) can refrigerated crescent rolls
10 oz. regular pork sausage
1 c. frozen shredded hash browns
1 c. shredded Cheddar cheese
6 eggs
1/2 c. milk
1/4 tsp. salt
1/8 tsp. pepper
Grated Parmesan cheese

Preheat oven to 375°. Separate rolls into triangles. Pat onto ungreased pizza pan, sealing perforations. Brown pork sausage and drain. Crumble over dough. Crumble hash browns over sausage. Sprinkle with cheese. In small bowl, combine eggs, milk, salt and pepper. Pour over all ingredients in pan. Sprinkle generously with Parmesan cheese. Bake 25 to 30 minutes, or until golden brown.

Breakfast Brunch

Constance Stearns

2 1/2 c. herb-flavored croutons
2 c. shredded Cheddar cheese
2 lb. pork sausage
8 eggs
3/4 tsp. dry mustard

Grease a 9x13-inch pan. Put croutons in bottom of pan. Sprinkle cheese on top. Brown and drain sausage. Put in top of cheese. Beat eggs with 1/2 to 3/4 cup milk. Add mustard. Pour over meat. Refrigerate overnight. Bake at 300° for 1 hour.

Egg-Sausage Casserole

Audrey Marley

2 1/2 c. unsalted croutons (toasted)
2 c. sharp Cheddar cheese, shredded
2 1/4 c. milk
1 can mushroom soup
1 lb. link sausage, cut into bite-size pieces
4 eggs
1/2 c. milk
A little minced onion (opt.)
3/4 tsp. dry mustard

Grease bottom of 9x13-inch pan. Spread croutons in bottom of pan. Sprinkle cheese over top. Brown sausage and drain. Top with cheese. Beat eggs with 2 1/4 cups milk. Add mustard and onions. Pour over sausage and refrigerate overnight. When ready to bake, mix soup with 1/2 cup milk and extra mushrooms, drained. Pour over casserole. Bake at 275° for 1 1/2 hours.

Breakfast the Night Before

Patricia P. Hagarty

1 lb. bulk fresh pork sausage, seasoned as desired
8 slices bread, cubed
2 c. cubed Cheddar cheese (8 oz.)
4 eggs
2 1/2 c. milk
3/4 tsp. dry mustard
1 (10 3/4 oz.) can condensed or golden cream of mushroom soup
1/2 c. milk

Cook sausage in large skillet until brown, breaking up with wooden spoon; drain. Pat sausage dry with paper towels. Grease a 9x13-inch baking dish. Place bread cubes in baking dish. Sprinkle cubed Cheddar cheese over bread. Sprinkle sausage over cheese. Combine eggs, 2 1/2 cups milk and dry mustard in medium bowl; beat with rotary beater or fork until well mixed. Pour egg mixture over layered mixture in baking dish. Cover with plastic wrap. Refrigerate for 8 to 24 hours. Preheat oven to 300°. Stir together cream of mushroom soup and 1/2 cup milk in small bowl. Pour over mixture in baking dish. Place baking dish on baking sheet. Bake, uncovered, about 1 1/2 hours, or until center is set when baking dish is slightly jiggled. Let stand for 10 minutes before serving. Yield: 8 servings.

Breakfast Casserole

Lois Vidimos

1 box seasoned croutons
1 can golden mushroom soup
6 eggs
3/4 c. milk
1 tsp. seasoned salt
1/2 tsp. pepper
1 pkg. Canadian bacon rounds (or can use ham, etc.)
12 oz. shredded cheese (flavor opt.)

Preheat oven to 350°. Grease covered casserole pan. Distribute croutons evenly over the bottom of pan. In mixing bowl, whisk together soup, eggs, milk, salt and pepper. Once blended, pour over croutons. Place Canadian bacon to top. Top off with shredded cheese. Cover. Bake at 350° for 30 to 40 minutes. Once cheese is melted, uncover and bake 5 more minutes. Let set for 5 to 10 minutes, cut, serve and enjoy!

Very easy, very good! Looks like you spent more time preparing this dish than it actually takes to make.

Breakfast Casserole

Sue Sprong

1 (box) seasoned croutons
1 1/2 to 2 lb. breakfast sausage
1 (1 lb.) bag hash browns
4 eggs, mixed with 1 1/2 c. milk
1/2 c. milk (additional)
1/4 c. chopped onions
2 T. chopped green pepper
2 c. grated Cheddar cheese
2 sm. cans mushroom soup

Brown sausage, onion and peppers. Drain. In a greased 9x13-inch pan, place croutons in the bottom; then layer sausage, followed by the hash browns. Pour egg-milk mixture over the top. Sprinkle cheese over entire mixture and refrigerate overnight. Before baking, mix soup and 1/2 cup of milk. Spread over top of casserole and bake at 350° for 60 to 90 minutes. Let stand 15 minutes before cutting.

Sausage-Egg Casserole

Alice Laabs

1 lb. mild pork sausage
6 eggs
2 c. milk
1 tsp. salt
6 slices bread, cubed (approx. 4 c.)
1 tsp. dry mustard
1 c. grated Cheddar cheese

Brown meat and drain. Beat eggs and add remaining ingredients. Place in a baking dish and refrigerate overnight. If in a glass dish, remove from the refrigerator 1 hour before baking. Bake 1 hour at 350°. Yield: 6 servings.

Breakfast Casserole

Reta Althaus

3 1/2 c. croutons
2 c. grated Cheddar cheese

Mix:
4 eggs
2 1/2 c. milk
3/4 tsp. dried mustard

1/2 c. milk
1 can cream of mushroom soup
1 lb. sausage

In a 9x13-inch greased pan, place croutons and cheese. Mix eggs, milk and mustard; add to pan. Refrigerate overnight. In a.m., mix milk and soup. Spread over top of ingredients in pan and cover. Bake in 275° oven for 1 hour. Cook sausage and drain. Add sausage and after baking casserole for 1 hour, uncover; add sausage and cook 1/2 hour, uncovered. Yield: 6 to 8 servings.

Mom's Egg Bake

Caroline Peterson

3 c. shredded Cheddar cheese
3 c. shredded Mozzarella cheese
1 (4 1/2 oz.) jar sliced mushrooms, drained
1/3 c. sliced green onions
2 T. butter
2 c. diced fully-cooked ham
8 eggs
1 3/4 c. milk
1/2 c. flour
2 T. minced fresh parsley
1/2 tsp. dried basil
1/2 tsp. salt
1/4 tsp. pepper

Combine the cheeses and place 3 cups in an ungreased 9x13-inch baking dish and set aside. In a medium skillet, sauté mushrooms and onions in butter until tender; drain. Place over the cheese in the baking dish and then top with the ham. Sprinkle with the remaining cheese. In a bowl, beat eggs. Add milk, flour, parsley, basil, salt and pepper. Mix well. Slowly pour over the cheese. Bake at 350° for 35 to 40 minutes, or until a knife inserted near the center comes out clean. Let stand 10 minutes before cutting.

Impossible Crustless Quiche

Patty Willadsen

3 eggs
1 1/2 c. milk
1/2 c. melted oleo
1/2 c. Bisquick
1/4 tsp. salt
Dash of pepper

Blend above ingredients in blender on high for a few seconds. Pour into 9-inch pie plate.

Add:

1/2 c. chopped ham
1/2 c. chopped onion
1 c. shredded Cheddar cheese

Press toppings under mixture. Bake at 350° for 35 to 40 minutes. Let stand 10 minutes before serving.

Magic Crustless Quiche

Rita Strabala

10 eggs, well beaten
12 oz. small-curd cottage cheese, or 8 oz. cream cheese
1 lb. Monterey Jack cheese, grated
1 (4 oz.) jar or can sliced mushrooms
4 T. margarine
1/8 tsp. celery salt
1/8 tsp. chervil (opt.)
1/4 tsp. med.-grind black pepper
1 sm. onion, chopped & sautéed
1 tsp. salt
1 c. unsifted flour*
1/2 tsp. baking powder
2 (4 oz.) cans chopped green chilies
1 (4 oz.) can sliced black olives
10 oz. frozen chopped broccoli, thawed, 8 oz. breakfast sausage, or 8 oz. peeled shrimp (opt.)

*Reduce flour to 1/2 cup when vegetable, sausage or shrimp are added.

In a large mixing bowl, combine beaten eggs, cottage cheese, grated cheese, mushrooms, spices, onion, flour, baking powder, green chilies, black olives and optional ingredients. Blend carefully and pour into quiche pans (or 9x13-inch pan) sprayed with nonstick vegetable cooking spray. Bake 35 to 45 minutes at 350°. Let stand 5 minutes before cutting and serving. Yield: 2 servings.

Quiche Lorraine

Ruth McCully

1 c. flour
1/2 tsp. salt
1/3 c. margarine
3 to 4 T. cold water

To make crust, combine flour and salt. Cut in margarine until mixture resembles coarse meal. Gradually cut in the cold water until mixture forms a ball. Roll dough on a floured board until it fits a 9-inch pie plate or a quiche dish. Remove the dough to the pie plate or quiche dish and set aside.

1/3 c. chopped onion, sautéed in 1 T. margarine
6 slices bacon, fried & crumbled, or 1/3 c. chopped ham
1/4 lb. Swiss cheese, cubed or grated
1/2 tsp. salt
4 lg. beaten eggs
2 c. half & half
1/8 tsp. white pepper
1/8 tsp. nutmeg

Line prepared crust with bacon or ham and cheese. Combine eggs, cream, salt, spices and sautéed onion. Pour into crust. Bake at 375° for about 35 minutes, or until a knife inserted into the center comes out clean. Serve hot.

Spinach Quiche

Lisa Teske

1/2 c. butter
3 cloves garlic, chopped
1 sm. onion, chopped
1 (10 oz.) pkg. frozen chopped spinach, thawed & drained
1 (4.5 oz.) can mushrooms, drained
1 (6 oz.) pkg. herb & garlic Feta cheese, crumbled
1 (8 oz.) pkg. shredded Cheddar cheese
Salt & pepper, to taste
2 (9") unbaked pie crusts
6 eggs, beaten
1 1/4 c. milk
Salt & pepper, to taste

Preheat oven to 375°. In a medium skillet, melt butter over medium heat. Sauté garlic and onion in butter until lightly browned, about 7 minutes. Stir in spinach, mushrooms, Feta cheese and 1/2 cup Cheddar cheese. Season with salt and pepper. Divide mixture and spoon into pie crusts. In a medium bowl, whisk together eggs and milk. Season with salt and pepper. Pour into pastry shells, allowing egg mixture to thoroughly combine with spinach mixture. Bake in preheated oven for 15 minutes. Sprinkle top with remaining Cheddar cheese and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving.

Cheese Soufflé

Denise Griffith

6 T. margarine or butter
2/3 c. all-purpose flour
1/2 tsp. dry mustard
1/4 tsp. salt
1 1/2 c. milk
6 oz. shredded Cheddar cheese
1 tsp. Worcestershire sauce
6 eggs, separated

Preheat oven to 350°. Grease and lightly flour a 1 1/2-quart soufflé dish or casserole. Make 4-inch band of double thickness foil 2 inches longer than top edge of dish; grease 1 side. Place foil, greased-side in, around top edge of dish, extending above edge. Secure foil with clear tape. Melt margarine in large saucepan over medium heat. Add flour, dry mustard and salt; cook until bubbly. Gradually add milk; cook until mixture is very thick and smooth, stirring constantly. Add cheese and Worcestershire sauce; stir until cheese melts. Remove from heat. Add egg yolks, one at a time, beating well after each addition. In medium bowl, beat egg whites just until stiff peaks form. Fold into cheese mixture. Carefully pour into greased soufflé dish. Bake at 350° for 55 to 60 minutes, or until knife inserted near center comes out clean. Carefully remove foil band. Serve immediately.

Debbie Miller's Very Excellent Ski Fuel

Regina

(Like Dessert for Breakfast but Good for You)

8 c. water
1/2 c. wild rice
1/2 c. pearl barley
1/2 c. steel-cut oats
1/2 c. bulgur wheat
1/2 c. raisins
1/4 c. + 2 T. firmly-packed brown sugar
3 T. butter
3/4 tsp. salt
1/2 tsp. cinnamon

Simmer 2 cups water and wild rice in saucepan for 20 minutes and drain. Preheat oven to 375°. Butter a 2 1/2-quart ovenproof dish. In dish, mix wild rice and remaining 6 cups water. Stir in remaining ingredients. Cover loosely with foil and bake until grains are tender, water is absorbed and cereal is creamy, about 1 1/2 hours. Stir occasionally, about every 20 minutes. Cool and refrigerate. Heat individual portion in microwave when needed. Yield: 8 servings.

Note: I used regular barley when I could not find pearl barley. We got the individual amounts of ingredients at Wheatsfield. You can easily cut this recipe in half.

Beef

Barbecue Sandwiches

Catherine "Cay" Peet

1 1/2 lb. ground beef or hamburger
1 lg. onion, diced
1/2 bunch celery, diced

Cut onion and celery fine and mix together with beef.

Add:

1 pt. tomatoes, cut in chunks
1 egg
1 heaping T. cornstarch
Salt & pepper, to taste

Bake at 350° until thick and cooked through. Serve on buns. Yield: 18 sandwiches.

Note: You may want to double this recipe when serving a large group. A roaster is good to use when you double the recipe. If mixture is too greasy, spoon off unwanted fat, or add more cornstarch. Mixture is very good reheated.

Grandma's Bar-B-Q Sandwiches

Wendy Thompson

3 1/2 c. leftover roast
1 c. catsup
4 T. vinegar
2 T. yellow mustard
1/4 c. sugar
1 T. Worcestershire sauce
1/2 tsp. chili powder
1 chopped onion

Mix all together in skillet. Bring to a boil and simmer for 10 minutes; serve on buns.

Laura's Shredded Beef

Carla Schaefer

1/2 tsp. garlic powder
1 tsp. onion salt
1 T. horseradish
2 T. cider vinegar
1/2 c. ketchup
1/2 T. salt
1/2 T. pepper
2 T. Worcestershire sauce
1 (4 lb.) beef roast (lean chuck roast works best)

Blend all ingredients. Heat to low boil and add 1 tablespoon flour. Stir thoroughly and pour over roast. Bake in 250° oven for 4 to 5 hours. Shred beef with 2 forks and serve on buns.

Note: This may be made ahead and frozen. You can rewarm it in the oven or a crock-pot. Great for serving a crowd!

Steak Hoagies

Jean Meek

1 c. water
1/4 c. soy sauce
1 1/2 tsp. garlic powder
1 1/2 tsp. pepper
1 lb. ground steak, cut into1/4" strips
1 med. onion, julienned
1 sm. red pepper, julienned
1 sm. yellow pepper, julienned
2 (4 oz.) cans mushrooms, drained
6 hoagie buns (toasted)
Provolone or Mozzarella cheese slices

In a large resealable bag or shallow glass container, combine water, soy sauce, garlic powder and pepper. Add steak and turn to coat. Refrigerate for 6 to 8 hours, or overnight. Drain and discard marinade. In a large skillet, brown steak over medium heat. Add onions, peppers and mushrooms; stir-fry until tender. Spoon onto buns and top with cheese.

Maid-Rites

Tina Hansen

2 T. vegetable oil
1 1/2 to 2 lb. lean ground beef
1 onion, finely chopped
1 (14 oz.) can chicken broth
Mesquite flavoring
Garlic powder
Salt & pepper

In a large skillet, brown meat in oil. Add onion and broth. Simmer, uncovered, on very low heat until most of the broth has been absorbed.

These taste like the real thing!

Sloppy Joes

Reta Althaus

2 lb. ground beef
1 med. onion
1 1/2 c. ketchup
4 T. mustard
2 T. vinegar
2 T. sugar
2 T. Worcestershire sauce
1/2 c. water
Salt & pepper, to taste

Brown meat with onion, salt and pepper. Add remaining ingredients. Simmer 30 minutes. Serve on buns. Yield: 6 to 8 serving.

I usually double the recipe.

Maid-Rites

Patty Willadsen

3 lb. hamburger
1 1/2 to 2 c. ketchup
1 to 2 T. mustard
1/2 to 1 c. brown sugar
A couple shakes of Worcestershire sauce
A lg. onion
Pressed fresh garlic
Salt & pepper, to taste

Brown hamburger, onions and garlic. Season well with salt and pepper (1 to 2 tablespoon pepper and 1 tablespoon salt). Add rest of ingredients and simmer. You can eat in 30 to 45 minutes, or put in crock-pot and simmer all day. Add water if necessary while cooking.

Made-Just-Rights

Nan Johnson Heer

1 lb. hamburger
8 oz. tomato sauce
1/4 c. ketchup
1 T. vinegar
1 T. sugar
1 tsp. salt
1 tsp. Worcestershire sauce
Pepper, to taste

Brown hamburger, then drain. In a small bowl, combine remaining ingredients. When hamburger is ready, pour sauce over it. Simmer 20 minutes, stirring occasionally, over low heat. Serve on hamburger buns.

Note: This is easy to make ahead.

Sloppy Joes

Simodynes Family

3 lb. ground beef
1 c. chopped onion
1 c. chopped celery
1/4 c. chopped green pepper
1 T. salt
1 tsp. pepper
1 (5 1/2 oz.) can tomato juice
1 c. ketchup
1 1/2 T. Worcestershire sauce
1 T. vinegar
1 T. sugar

Brown the ground beef, onion, celery, green pepper, salt and pepper. Drain. Add tomato juice, ketchup, Worcestershire sauce, vinegar and sugar. Simmer for 1 hour. Yield: about 12.

Sloppy Joes

Kathy Ramirez

1 1/2 lb. hamburger
1 sm. onion
3 T. ketchup
1 T. mustard
1 tsp. vinegar
2 T. brown sugar
1 can tomato soup

Brown hamburger and onions. Add rest of the ingredients and simmer for 20 to 30 minutes. Serve on hamburger buns.

Grandma Gert's Sloppy Joes

Jason and Jenny Berg

2 lb. ground beef
1 1/2 c. chopped onion
1 tsp. chili powder
1 c. catsup
1 tsp. salt
1 T. Worcestershire sauce
1 T. mustard
1 (10 1/2 oz.) can tomato soup
1/2 c. water
1/4 tsp. pepper

Brown beef and onions; drain. Add chili powder, salt, pepper, mustard and Worcestershire sauce. Stir in tomato soup, catsup and water. Simmer 1 hour. Yield: 12 to 15 servings.

In Memory of Grandma Hancock, who always had time for a card game.

Judi Barrington's Sloppy Joes

Kathy Laczniak

4 lb. ground beef
2 chopped onions (1 c.)
1/2 c. celery
1 (14 oz.) btl. ketchup
1 c. water
1/4 c. lemon juice
2 T. brown sugar
1 T. Worcestershire sauce
1 T. salt
2 T. vinegar
1/2 T. dry mustard

Brown meat with onions and celery. Pour off any excess fat. Put in crock-pot (or pan on stove). Add rest of ingredients and let cook through a few hours.

Note: It tastes better if it cooks for a few hours—after it gets all heated through, I let it simmer on low.

Sloppy Joe Crescent Squares

Jean Dirks

1 1/2 lb. ground beef, browned & drained
1 (8 oz.) can tomato sauce
1 (1 oz.) pkg. sloppy joe seasoning mix
1 tsp. onion powder
1/2 tsp. salt
2 cans crescent rolls
1 c. shredded Cheddar cheese
1 c. shredded Mozzarella cheese

Grease a 9x13-inch pan. Press out 1 can crescent rolls in bottom of pan. To ground beef, add tomato sauce, seasoning mix, onion and salt. Mix and simmer. Spoon hot meat over unbaked crescent rolls. Sprinkle with Cheddar cheese. Roll out other can of crescent rolls; lay over meat and cheese. Brush with milk and top with Mozzarella cheese. Bake at 350° for 20 to 25 minutes. Cover while baking. Uncover and bake 10 minutes more.

Grinders

Rose Biondi

1 lb. hamburger
1 lg. onion, chopped
1 can water
1 tsp. leaf oregano
Salt & pepper, to taste
3 hot banana peppers, chopped fine (opt.)
1 1/2 lb. hot sausage (Italian)
1 lg. can tomato paste
2 shakes red pepper
2 shakes Tabasco paste
2 tsp. garlic salt

Brown meat and onion. Add remaining ingredients after draining grease from ground meat. Simmer for 30 minutes. Spoon onto Vienna bread or poor boy rolls. Add shredded Mozzarella cheese. Bake in oven until cheese is melted.

French Hamburgers

Tina Hansen

1 lb. hamburger
Onion, to taste
Salt & pepper, to taste
1 loaf French bread
1 can cream of mushroom soup
1 1/2 c. cubed Velveeta cheese

Brown hamburger and onion. Add salt and pepper. Drain well. Slice a loaf of French bread lengthwise, leaving 1 side hinged. Open and pull out soft bread, leaving a crust shell. Crumble bread into hamburger. Add soup and cheese. Put hamburger mixture back into loaf. Wrap in foil. Bake at 350° for about 30 minutes, or until heated through. Slice and serve.

Pizza Burgers

Janice Grove

1 lb. hamburger

Brown, drain and let cool.
Grind in food processor:
1/4 lb. Velveeta cheese
1 can Spam
8 oz. pepperoni

Mix with hamburger.
Mix in:
1 (15 oz.) can pizza sauce
1/2 tsp. sage

Spread mixture on buns. Can use hamburger buns, steak buns or hoagie buns—about 1/4 cup mixture on each bun. Top with Mozzarella cheese. Bake at 375° for 20 to 25 minutes, until brown.

Large Pizza Sandwich

Mueggenberg Family

1 loaf French bread
3/4 tsp. salt
1/4 c. ripe olives, chopped
2 T. chopped onions
1/8 tsp. pepper
1 lb. ground beef, cooked & drained
1/4 tsp. oregano
1/4 c. Parmesan cheese, shredded
1 (6 oz.) can tomato paste

Slice loaf lengthwise. Combine salt, pepper, oregano and tomato paste. Spread on both halves of bread. Spread on meat, olives and onions. Broil 6 to 8 minutes. Sprinkle on cheese. Broil until cheese is melted.

San Francisco Golden Gate Burger

Reno Berg

1 lb. lean ground beef
1/2 c. crumbled Feta cheese
1/2 c. oil-packed sun-dried tomatoes, chopped
1/2 tsp. garlic salt
Sandwich buns
Ketchup
Sweet onion slices
Argula or spinach leaves

Mix together ground beef, cheese, tomatoes and garlic salt. Form into 4 patties. Grill to desired doneness. Serve burgers in sandwich buns with ketchup, onion and spinach. Yield: 4 servings.

Polynesian Meat Balls

Tina Hansen

1 1/2 lb. ground beef
1/3 c. uncooked oatmeal
1/2 tsp. garlic salt
1 egg
1/2 tsp. onion salt
1 T. soy sauce
5 oz. finely-chopped water chestnuts, drained

SAUCE:
1 c. packed brown sugar
1 c. beef broth
2 tsp. soy sauce
8 oz. crushed pineapple, drained (reserve juice)
2 T. cornstarch
1/4 c. vinegar
1/4 c. chopped green pepper

Mix all ingredients well. Roll into 2-inch meat balls and brown in skillet with small amount of cooking oil, or bake at 325° for 20 to 25 minutes. While meat balls are cooking, mix the sauce.

Mix sugar and cornstarch in saucepan with broth, vinegar, soy sauce and pineapple juice. Bring to a boil, stirring often, until thick and clear, about 1 minute. Stir in peppers and pineapple. Add sauce to meat balls and simmer 5 to 10 minutes. Yield: 4 servings.

This dish is great when served with rice. Don't expect any leftovers.

Meat Balls and Gravy

Janice Grove

2 eggs, beaten
1/4 c. catsup
2 tsp. minced onion
1 1/2 tsp. salt
1/4 tsp. pepper
2 lb. hamburger

Mix all ingredients together. Form into balls. Brown on all sides, using a small amount of shortening to brown. Place the meat balls in a casserole with lid.

In another bowl, mix together:

1 can cream of mushroom soup **1 (8 oz.) ctn. sour cream**

Mix together; pour over meat balls. Bake for 1 hour at 350°. May remove lid the last 10 minutes to brown.

Meat Balls

3 lb. hamburger
1 c. milk
3 c. oatmeal
2 eggs
1 chopped onion
1/2 tsp. garlic
1/2 tsp. pepper
2 tsp. chili powder
2 tsp. salt

Mix all together. Shape into balls. Cover. Bake at 350° for 1 hour. Drain. Add sauce.

SAUCE:
1/2 c. chopped onion
2 T. liquid smoke
2 c. ketchup
2 c. brown sugar
1/2 tsp. garlic
2 T. Cookies barbecue sauce

Super Easy Bar-B-Q Meat Balls

Eileen Thompson

Mix 1 pound ground beef with 1/4 cup oat bran cereal.

14 oz. ketchup
1 c. grape jelly
3 to 4 T. lemon juice

Bring all ingredients to a boil; add meat balls and simmer, uncovered, 30 to 35 minutes, until meat is done. Stir occasionally.

Porcupine Meat Balls

Reta Althaus

1 pkg. regular-size Rice-A-Roni (beef)
1 lb. hamburger
1 egg
2 1/2 c. water

In large skillet, slightly beat egg; add rice from package. Mix. Add hamburger and shape into balls (about 20). Brown meat balls on all sides in skillet. Mix seasoning mix from package in water; add to meat balls. Bring to boil and simmer 30 to 45 minutes on top of stove. Yield: 3 to 4 servings.

Porcupine Meat Balls

Mary Breidinger

1 1/2 lb. ground beef
1/2 c. raw rice
1/2 c. onion, diced fine
1 egg
1 can tomato soup
1 can diced tomatoes
Salt & pepper

Mix together ground beef, rice, onion, egg, salt and pepper. Form into meat balls and put in baking dish. Mix together tomato soup and diced tomatoes and pour over meat balls. Bake at 350° for 1 hour.

Deadeye Barrington's Cheese Meat Balls

Kathy Laczniak

1 1/2 lb. ground beef
1/4 c. chopped onion, or 1 pkg. onion soup mix
1/2 c. bread or cracker crumbs, or 1/4 c. Minute Rice (uncooked)
1 1/2 tsp. salt
1/8 tsp. pepper (not needed if using soup mix)
1 egg, beaten
1/2 c. milk

Mix all ingredients together and shape into small meat balls. Brown on all sides slowly. Pour off excess grease. Mix 1 can Cheddar cheese soup with 1/2 can water. Pour over meat balls and simmer slowly for 1/2 hour to 45 minutes.

Note: Can also be put in oven or crock-pot. Cook slowly.

Meat Ball Stroganoff

Tina Hansen

1 lb. lean ground beef
2 T. dry onion flakes
1/2 tsp. garlic salt
1 slice bread, shredded
1 egg
Salt & pepper, to taste
1 can mushroom soup
1 can mushrooms, drained
1 c. milk
1 c. sour cream

Mix first 6 ingredients thoroughly and shape into balls the size of walnuts. Spray skillet with Pam and brown. Add mushroom soup, milk and mushrooms; cook until meat balls are done and sauce is smooth. Add sour cream last, just before serving. Serve over buttered noodles or mashed potatoes. Yield: 4 servings.

Old World Meat Loaf

Priscilla Matt

(Microwave)

1 1/2 lb. lean ground chuck
1/2 c. catsup
2 eggs
1 med. onion, chopped
2 slices bread, rinsed with cold water & squeezed dry
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper
1/4 c. catsup or barbecue sauce, for topping

Combine first 8 ingredients in mixing bowl and blend well. Pack lightly and evenly into 5x9-inch loaf pan (microwavable). Cook on HIGH about 10 minutes. Pour off accumulated juices. Invert into serving plate. Spoon catsup or barbecue sauce on top and serve.

Meat Loaf

Janine Greenwood

1 lb. lean ground beef
1 lb. hot Italian sausage
2 eggs
1 c. onion, chopped
1 c. bell pepper, chopped
1/2 c. celery, chopped
1 tsp. anise seed
3 T. parsley
1 tsp. oregano
1 tsp. pepper
1 1/2 c. sugar frosted flakes
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
1/2 c. molasses
1/2 c. honey

Knead together beef, sausage and eggs. Soften onion, pepper and celery in microwave; add to meat. Mix in spices and cereal. In separate bowl, combine tomato paste, tomato sauce, molasses and honey, stirring until blended. Reserve 1/2 cup tomato mixture and add the rest of the meat mixture, mixing well. In bottom of loaf pan, place 2 strips of bacon. Shape meat into loaf on top of bacon. Drizzle reserved tomato mixture over loaf. Bake at 350° for 1 hour.

Variation: Cookies all spice can be used in addition or as substitute for spices listed.

Easy Meat Loaf

Bea Gibbons

1 1/2 lb. ground beef
1 (7 oz.) box Stove-Top stuffing
3/4 c. water

Combine bread crumbs and seasoning packet. Add water and ground beef; mix thoroughly. Spray loaf pan; put mixture in pan. Bake at 350° for approximately 1 hour, or more. Yield: 4 to 6 servings.

Swedish Meat Loaf

Barbara Gillette

1 lb. ground pork
2 lb. ground beef
1 c. bread crumbs
1/2 c. ground carrots
1/2 c. ground onion
1 egg
Salt & pepper
1 c. canned milk (undiluted)

Bake in loaf pan for 2 hours at 350°.

Meat Loaf

Janice Rober

2 lb. ground beef
1/4 med. onion
2 eggs
1/2 c. milk
2/3 c. catsup
2 bread crusts

TOPPING:
1/2 c. brown sugar
1/2 c. catsup
1/2 tsp. dry mustard

Mix ground beef, onion, eggs, milk, catsup and crusts in large mixing bowl; place mixture in large loaf pan.

Mix topping ingredients in small bowl and spread on top of beef mixture. Bake at 350° for 1 hour. Yield: 6 servings.

Note: For thoroughly mixing of beef mixture, it is best to use your hands.

Meat Loaf

Constance Stearns

(2-Pound Loaf)

2 eggs
1/2 onion, chopped
1/2 green pepper
Dash of pepper
Dash of seasoning
2 handfuls old-fashioned oatmeal
1 lb. turkey
1 lb. hamburger

Spray pan. Place barbecue sauce on top. Bake 1 hour to 1 hour and 10 minutes at 350°.

Easy Salisbury Steak

Rose Biondi

1 lb. ground beef
1 egg
1 sm. onion, chopped
1/2 c. milk
1 c. crushed corn flakes
1 tsp. salt
Dash of pepper

Combine all ingredients. Make into balls. Flatten a little. Roll in flour and brown in hot grease. Place in baking dish. Pour 1 can cream of mushroom soup over all. Bake in hot oven for 45 minutes. Serve with hot rice or mashed potatoes.

Country-Fried Steak

Rose Biondi

4 to 6 lg. cube steaks
1/2 stick butter
1/2 c. flour
Salt & pepper, to taste
Water, enough to cover
1/2 pkg. Lipton onion soup mix

Dredge steaks in flour, shaking off excess. Salt and pepper to taste. Melt butter over medium heat in a large skillet. Brown steaks well on both sides. Add enough water to cover steaks completely. Sprinkle soup mix evenly in water. Cover and simmer for 40 minutes. Serve with mashed potatoes and gravy.

Beef Brisket

Sue Sprong

1 (4 lb.) beef brisket

Sprinkle with garlic salt, celery salt, onion salt, black pepper and 1/2 (2- to 3-ounce) bottle liquid smoke. Cover and marinate 4 to 6 hours, or overnight in refrigerator. Bake in a 9x13-inch covered glass baking dish at 275° for 4 hours.

Brisket

Mary Gibbons

(Fresh)

Rinse meat—fat-side up.

Mix:

1 1/2 tsp. salt
1 1/2 tsp. pepper
1 T. chili powder
1 T. liquid smoke
1 T. Worcestershire sauce
Garlic powder
Onion salt or powder

Apply to top and wrap tightly in foil. Bake 8 to 10 hours at 225°, then scrape fat off when done.

Note: Some juice will leak so put in a pan while baking.

Judy McDaniel's Party Brisket

Kathy Laczniak

1 (4 to 5 lb.) brisket of beef
1 env. dry onion soup mix
Lemon juice concentrate
Worcestershire sauce

Add enough lemon juice and Worcestershire sauce to onion soup mix to make a smooth paste. Place the brisket in a 9x13x2-inch pan and spread paste over meat. Cover with foil tightly to assure the steam will not escape. Place in a preheated 250° oven and bake from 4 to 6 hours. Do not peek at meat, as this will effect the tenderness.

Mustard-Coated Grilled Flank Steak

Fr. Terry Rassmussen

2/3 c. Dijon mustard
1/4 c. soy sauce
2 T. whipping cream
2 tsp. dried thyme, crumbled
2 tsp. minced, peeled ginger
1/2 tsp. coarsely-crushed black peppercorns
2 1/4 lb. flank steak

Mix first 6 ingredients in small bowl. Place steaks on plate and brush mixture over both sides of steak. Cover with plastic wrap and refrigerate at least 6 hours, or overnight. Grill steaks on barbecue (high heat) for 6 minutes per side for medium rare. Transfer to cutting board and cut diagonally across grain into 1/4- to 3/8-inch slices. Serve immediately. Yield: 6 servings.

Golfer's Dinner Roasts

Cindy Emery

1 roast (your choice)

Spread Kitchen Bouquet on both sides, lay on heavy-duty aluminum foil (large sheet of foil). Put in a 9x13-inch cake pan. Top meat with 1 package Lipton onion soup. Peel all carrots, potatoes and onion; put in foil on the sides of roast. Top off with 1 can cream of mushroom soup; seal foil. Seal very good so no liquid comes out. Bake in 275° oven for 5 to 6 hours.

Now go golfing.

Crock-Pot Beef Roast

Stacie Francois

1 beef roast (any variety)
1 pkg. Italian dressing mix
1 pkg. au jus seasoning mix
1 can beef broth

Add all ingredients to crock-pot and cook on low for 8 to 10 hours.

Stracotto alla Fiorentina

(Florentine-Style Pot Roast)

Cinzia Cervato,
(Francesca's mom, First Grade)

1 (2 to 3 lb.) rump roast
4 to 5 peeled carrots
Celery
1 onion
2 glasses red wine
2 bay leaves
1 sm. can tomato sauce
Salt & pepper

Place chopped carrot, onion in pieces and celery at the bottom of a crock-pot. Quickly brown the pieces of meat (it should have a layer of fat) in a skillet with a teaspoon of oil. Place meat in the crock-pot, fat-side up; add wine, salt, pepper, bay leaves and tomato sauce on top of the meat, cover and cook on low for at least 3 to 4 hours (or the whole day, if desired). Before serving, purée the vegetables; add a bit of cornstarch to the sauce, turn heat on high and cook another 10 to 15 minutes. Serve hot with mashed potatoes. Yield: 4 servings.

This recipe is dedicated to my grandmother, Luce, the best cook I have ever known.

Italian Beef Roast

Rosie Biondi

16 oz. baby carrots
4 to 6 russet potatoes, peeled & cubed
1 (2 to 3 lb.) beef roast
1/2 onion, thinly sliced
1 c. Italian salad dressing

Place carrots and potatoes in bottom of greased slow cooker. Place beef over vegetables. Lay onions on top of roast. Pour dressing over the top of meat. Cover and cook on low for 8 to 10 hours. Yield: 6 to 8 servings.

Note: If you have leftovers, this is great shredded and on hot hoagie buns. Just add more dressing and heat over low.

Italian Beef

Jennifer Dubendorf

1 (6 lb.) sirloin or rump roast
3 lg. onions
1 tsp. salt

Place beef in roaster half-filled with water; add onions and salt, roasting until tender. Remove from oven. Separate from liquid and let stand overnight. Next day, remove fat. Slice very thin.

Add to liquid:

1/2 tsp. onion salt
1/2 tsp. garlic
1/4 tsp. basil
1/2 tsp. seasoned salt
1/2 tsp. oregano
1/2 tsp. Italian seasoning
1/2 tsp. Accent

Place sliced beef in layer. Pour liquid, with seasoning added, over beef. Place in 350° oven for 30 minutes. Yield: 12 servings.

Italian Beef

Michelle Thilges

1 beef roast
1 tsp. garlic powder
1 tsp. Italian seasoning
1 tsp. garlic salt
1 tsp. oregano
1 tsp. basil flakes
1 tsp. Worcestershire sauce
1 env. onion soup mix
2 to 3 beef bouillon cubes

Mix seasonings in water and pour over roast. Bake at 325° for 5 hours, or until roast is done. Reserve liquid from the roast. Cool beef until it can be shredded. To serve beef, place beef in a crock-pot with reserved liquid, and heat. Beef may be served on buns, over noodles or over rice.

Note: I strain the liquid before placing in the crock-pot with the meat.

When you speak, always remember that God is one of your hearers.

Italian Beef Pot Roast

Tina Hansen

1 (3 to 4 lb.) beef chuck pot roast
1/2 c. flour
1/2 tsp. salt
1/4 tsp. pepper
2 T. olive oil
1/2 tsp. oregano
2 med. yellow onions, sliced
1 beef bouillon cube
1 c. hot water

Cut beef into bite-sized pieces; dredge in flour that has been seasoned with salt and pepper. Heat olive oil in medium pot. Brown meat. Add onion and oregano. Dissolve bouillon cube in hot water. Pour half of the bouillon into the pot. Add remainder as needed. Cover and simmer for 2 hours, or until tender. Serve over garlic buttered noodles. Sprinkle with freshly-grated Parmesan cheese prior to serving.

Crock-Pot Italian Beef

Alice McNertney

Trim fat from beef brisket, rolled rump or rolled round.

1 tsp. red pepper
1 tsp. garlic
1 tsp. onion powder
2 tsp. salt
1 tsp. pepper
1 tsp. oregano
2 tsp. parsley
2 tsp. sweet basil
3 bay leaves
3 c. water

In crock-pot, put in all of the above ingredients and cook on low heat all day, or 2 hours on high and 4 hours on low. May be fixed in oven 3 hours, tightly covered, at 300°. Serve as dip sandwich or on hard rolls.

Steak and Bacon Tournedos

Tom Budnik

1 to 1 1/2 lb. beef flank steak
Instant nonseasoned meat tenderizer
1/2 lb. bacon
1 tsp. garlic salt
1/2 tsp. freshly-ground pepper
2 T. snipped parsley
1/4 tsp. dried tarragon, crushed

Place flank steak between 2 pieces of plastic wrap. Pound steak to even thickness, about 1/2-inch thick. Use meat tenderizer according to package directions and set aside. Cook bacon until almost done, but not crisp. Sprinkle flank steak with garlic salt and pepper. Score steak diagonally making diamond-shaped cuts. Place bacon strips lengthwise on flank steak. Sprinkle with parsley. Roll up jellyroll fashion, starting at narrow end. Skewer with wooden picks at 1-inch intervals Cut in 1-inch slices with serrated knife. Grill over medium coals for 15 minutes, turning once for rare. Yield: 4 servings; 2 pinwheels per serving.

Slow Beef Stew and Rice

Barbara Gillette

1 lb. beef stew meat (do not brown)
8 sm. carrots, cut in chunks
4 stalks celery, cut in chunks
2 onions, cut in chunks
1 (8 oz.) can tomato juice
2 T. tapioca
1 T. sugar
2 tsp. salt

Stir well and pour over meat and vegetables in a casserole or Dutch oven. Cover tightly and bake at 250° for 4 hours without lifting lid. Serve on rice.

German Rouladen

Melba Gschneidner

2 lb. round steak, cut into 2 thin slices
2 slices bacon
1 lg. onion
2 T. prepared mustard
2 T. cooking oil
2 T. flour

Pound round steak until thin (or have butcher tenderize steak). Cut into 12 to 14 pieces. Spread with prepared mustard. Lightly sprinkle with salt and pepper. Chop onion and bacon; mix together. Divide onion and bacon mixture among individual steak portions. Roll each piece of steak around onion and bacon; secure with a toothpick. In hot oil in skillet, brown steak rolls on all sides. Add 2 cups water; cover and reduce heat to simmer. Simmer for 1 hour, or until meat is tender. Combine flour with 1/2 cup cold water and add to meat and liquid in pan. Cook until liquid is thickened. Serve over cooked macaroni. Yield: 8 servings.

Beef in Wine Sauce

In Memory of Penny Sullivan

4 lb. boneless beef chuck, cut into 1 1/2" to 2" cubes
Garlic powder
2 cans condensed golden mushroom soup
1 env. onion soup mix
3/4 c. dry sherry
1 (8 oz.) can mushrooms, drained (larger pieces)

Serve with white rice. Sprinkle meat lightly with garlic powder. Put in heavy casserole or Dutch oven. Mix rest of ingredients and pour over meat and mix well (need <u>not</u> brown meat first). Cover and bake in preheated 325° oven for 2 hours, until meat is tender. Yield: 6 to 8 servings.

Beef Stroganoff

Susan Campbell

2 to 3 lb. sirloin, cut into strips
2 T. butter
1/2 c. chopped onion
1 (5 oz.) jar button mushrooms, drained (save liquid)
8 oz. sour cream
1 can tomato soup
1 T. Worcestershire sauce
6 to 8 drops Tabasco sauce
1/2 tsp. salt
1/4 c. red wine
Dash of pepper

Brown meat in melted butter with onion and mushrooms. Combine remaining ingredients, including mushroom liquid. Mix well. Pour over meat. Simmer over medium-low heat until tender, about 1 hour.

Beef Stroganoff

Bernadane Quinn

2 lb. round steak, cut into 1/2" x 2" strips
1/2 c. chopped onion
1 tsp. salt
1/4 c. flour
6 T. butter
1/2 c. water
1 can cream of mushroom soup
1 (4 oz.) can mushrooms (undrained)
1 c. sour cream

Dredge meat in flour. Brown meat and onions in butter. Add seasonings and water. Cover and simmer about 15 minutes, stirring occasionally. Stir in soup and mushrooms. Simmer 15 minutes. Remove from heat and stir in sour cream. Serve over noodles or rice.

Beef Stroganoff

Constance Stearns

1/4 c. flour
Pepper
1 1/2 lb. beef sirloin
10 1/2 oz. beef broth
3 T. tomato juice
1 T. mustard
1 T. Worcestershire sauce
1 c. sour cream
1/4 c. sherry or cooking wine
1 sm. can mushrooms (opt.)

Cut meat into small strips. Mix with flour-pepper mixture. Brown meat. Stir in remaining ingredients, except sour cream. Let simmer. Add sour cream. Serve over wide egg noodles.

Red Steak

Rose Biondi

1 lb. round steak
Onions
Salt

Brown steak and onions until light brown. Add water to cover the steak. Pour over top 1/2 bottle ketchup and put in oven for 2 1/2 hours until it thickens at 325°. (You may have to keep adding water to it as sometimes the water and ketchup boil down and the steak doesn't get done.) Yield: 4 to 6 servings, depending on size of round steak.

Serve with boiled potatoes.

Salisbury Steak

Rose Biondi

1 1/2 lb. ground beef
1/2 lb. fresh pork sausage
2 eggs
1 c. bread crumbs
1 1/2 tsp. salt
1/2 tsp. pepper
1 can cream of mushroom soup
1 can water
Flour

Mix together ground beef, pork sausage, eggs, bread crumbs, salt and pepper. Form into patties. Roll patties in flour; brown and drain off fat. Mix together water and soup. Add meat patties. Bake in 350° oven for 30 minutes, or until heated.

Country-Style Steak

Pam Schmitt

4 to 6 cube steaks
1 pkg. brown gravy mix
1 pkg. Lipton onion soup mix
Approx. 1 c. water

Brown cube steak in a skillet in a little oil. Remove and put into crock-pot. Add gravy and onion soup mix. Add enough water to cover. Turn on high for 1 hour, then on low for 3 to 4 hours.

Serve with mashed potatoes.

Flavorful Beef Stir-Fry

Michelle Thilges

2 T. cornstarch
2 tsp. sugar
6 T. soy sauce
1/4 c. white wine, apple juice or water
1 lb. boneless round steak, cut into thin strips
3 c. broccoli florets
2 med. carrots, thinly sliced
1 (6 oz.) pkg. frozen pea pods, thawed
2 T. chopped green onion
2 T. vegetable oil, divided
1 (8 oz.) can sliced water chestnuts (opt.)
Hot cooked rice

In a bowl, combine cornstarch, sugar, soy sauce and wine, juice or water until smooth. Add beef and toss to coat; set aside. In a large skillet, stir-fry broccoli, carrots, pea pods and onion in 1 tablespoon oil. Stir in water chestnuts. Cover and simmer for 4 minutes; Remove and keep warm. In the same skillet, stir-fry beef in remaining oil until meat reaches desired doneness. Return vegetables to pan; toss. Serve over rice. Yield: 4 servings.

Sukiyaki

Ruth McCully

1/3 c. vegetable oil (in bottom of electric skillet or wok)
1 lb. thinly-sliced uncooked round steak
1 lb. fresh spinach
1/2 sm. head cabbage, thinly sliced
1 thinly-sliced yellow onion
2 bunches green onions, cut into fourths
1 sm. btl. soy sauce (I use less)
1 (1 lb.) pkg. tofu, sliced into bite-sized pieces
1 can bean sprouts or fresh equivalent
2 T. sugar
Hot steamed rice

Arrange above ingredients, except oil, attractively on a platter and bring to the table. Put an electric skillet or wok at the table beside the cook. The cook stir-fries the ingredients at the table, adding them one at a time starting with the meat and stirring as others are added. Guest watch eagerly as the food is cooked and the fragrance floats over the table. The guest pass their plates of steamed rice and the cook spoons the Sukiyaki over their rice. Yield: 5 to 6 servings.

I got this recipe from a Japanese professor at Mississippi State University in 1962. This is when I learned to use chopsticks, because my host refused to give me a fork and insisted that I learn. To keep from going away hungry, I learned.

Note: You may want to have a second platter of the ingredients ready to cook another batch if you serve hearty eaters.

Asian Beef and Noodles

Gabrielle Hansen

1 1/4 lb. ground beef
2 pkg. Ramen noodles
2 c. frozen vegetables
1/4 tsp. ginger
2 T. sliced green onions

In large skillet, brown beef. Remove with a slotted spoon; pour off fat. Season beef with 1 seasoning packet. Set aside. In same skillet, combine 2 cups water, vegetables, noodles, ginger and remaining seasoning packet. Boil; reduce heat. Cover; simmer 3 minutes, or until noodles are cooked, stirring often. Return beef to skillet; stir in green onions.

Beef and Snow Peas

Jennifer Dubendorf

2 T. oil
1 1/4 tsp. ginger
Garlic
1/2 lb. mushrooms
1/2 lb. snow peas
1 lb. beef
2/3 c. chicken stock
1 1/4 T. cornstarch
2 1/2 T. water
1/4 c. soy sauce
Water chestnuts

Serve over rice or Chinese noodles.

Beefy Italian Skillet

Abigail Grethen

Slowly simmer beef round steak in herb-packed tomato and mushroom sauce for an entrée so tender it can be cut with a fork.

1 lb. boneless beef round steak
Nonstick cooking spray
2 c. sliced fresh mushrooms
1 c. chopped onion (1 lg.)
1 c. coarsely-chopped green sweet pepper
1/2 c. chopped celery (1 stalk)
2 cloves garlic, minced
1 (14 1/2 oz.) can tomatoes undrained, & cut up
1/2 tsp. dried basil, crushed
1/4 tsp. dried oregano, crushed
1/4 tsp. crushed red pepper (opt.)
8 oz. dried spaghetti
2 T. grated Parmesan cheese (opt.)

Trim fat from meat. Cut meat into 4 serving-size pieces. Lightly coat an unheated large skillet with cooking spray. Heat over medium heat. Add meat to skillet; cook each piece on both sides until brown. Remove meat from skillet. Add mushrooms, onion, sweet pepper, celery and garlic to the skillet. Cook until vegetables are nearly tender. Stir in undrained tomatoes, basil, oregano, and if desired, crushed red pepper. Add meat to skillet, spooning vegetable mixture over the meat. Simmer, covered, about 1 1/4 hours, or until meat is tender, stirring occasionally. Meanwhile, cook spaghetti according to package directions. Transfer meat to a serving platter. Spoon vegetable mixture over meat. Serve with spaghetti. If desired, sprinkle with Parmesan cheese. Yield: 4 servings.

Nutritional Information Per Serving: 438 calories, 8 gm total fat (3 gm saturated fat), 56 mg cholesterol, 273 mg sodium, 55 gm carbohydrate, 4 gm fiber, 37 gm protein. Exchanges: 2 1/2 vegetable, 2 1/2 starch, 3 lean meat.

Cabbage Rolls

Rosie Biondi

1 lb. lean ground beef
2 c. Minute Rice
1 T. chopped onion
1 tsp. salt
1/2 tsp. pepper
1 sm. can tomato sauce
1 1/2 c. tomato juice
8 to 9 cabbage leaves

Mix beef, rice, onion, salt and pepper in a large bowl. Add 1/2 can tomato sauce. Put leaves in boiling water or beef broth for 1 to 2 minutes. Dry cabbage on paper towels. Add heaping tablespoon of meat mixture on each leaf. Fold ends over the sides. Secure with toothpicks. Place in casserole dish. Pour juice and remaining tomato sauce over all. Bake at 350° for 1 hour.

Note: I often double this recipe if I'm serving many. The meat mixture can be used to stuff green peppers, as well.

Carrie Herrman's Favorite Recipe—Runza Casserole

2 lb. hamburger
1/2 lg. head cabbage, chopped fine
1 lg. onion, chopped
1 tsp. salt
1 tsp. pepper
1/8 tsp. garlic powder
2 lg. cloves fresh garlic, crushed
2 (8-count) pkg. Pillsbury crescent or flaky biscuits
2 c. shredded cheese (your choice)

In a large skillet, brown hamburger and onion. Drain grease. Leave burner on low and add shredded cabbage, salt, pepper and garlic. Cook about 7 minutes, until cabbage is wilted and soft. Grease a 9x13-inch casserole dish. Layer half of meat-cabbage mixture and top with half of the cheese. Unroll raw crescent dough and layer on the cheese or peel apart the flaky biscuits and layer dough until all the cheese is covered. Repeat. Bake at 350° for 35 to 45 minutes. Cover dish and remove cover last 15 minutes of baking to brown dough. Serve with ketchup!

Pasta Sauce

Susan Campbell

1 lb. sausage
1 lb. hamburger
2 tsp. garlic powder
2 tsp. pepper
1 tsp. salt
4 T. butter
1 T. oil
1 c. chopped onion
1 T. basil
2 tsp. leaf oregano
1/2 tsp. ground thyme
1/2 c. red wine
4 lg. cloves garlic, minced
3 (15 oz.) cans tomato sauce
1 (6 oz.) can tomato paste
2 (4 oz.) cans sliced mushrooms, drained

Brown meats in a large skillet with garlic powder, pepper and salt. Drain fat and set aside. In a small saucepan, melt butter with oil. Add onion, basil, oregano and thyme. Sauté, stirring frequently, about 10 minutes, until onion is browned. Increase heat to medium-high and add wine and minced garlic. Stir constantly until liquid is reduced to a sauce-like consistency, about 1 minute. Set aside. In a 4-quart saucepan, mix tomato sauce, tomato paste, mushrooms, meat and onion mixture. Simmer 30 to 60 minutes.

Spaghetti and Meat Balls

Rose Biondi

SAUCE:

2 cloves garlic, minced
1 lg. onion, chopped
3 T. olive oil
1 (6 oz.) can tomato paste
1 (8 oz.) can tomato sauce
1 (16 oz.) can tomatoes
1 (4 oz.) can sliced mushrooms with liquid
2 tsp. sugar
2 c. water
1/4 c. chopped parsley
1/4 tsp. rosemary
1/4 tsp. basil
1/4 tsp. thyme
1/4 tsp. oregano leaves
1/4 tsp. pepper
1 bay leaf
1 tsp. salt

In large saucepan, cook garlic and onion in oil until golden brown. Add remaining ingredients. Cover and simmer gently for 2 hours, or longer.

MEAT BALLS:

1 1/2 lb. ground beef
2 T. chopped onion
2 T. chopped celery leaves
1/2 c. dry bread crumbs
1/4 c. milk
1 egg
1/2 tsp. salt
1/2 tsp. pepper
1 clove garlic, minced
1/4 c. freshly-grated Parmesan cheese

Combine all ingredients. Shape into balls. Brown in hot skillet. Drain off all fat. Add meat balls to sauce and simmer for 30 minutes, or longer. Serve over hot, buttered spaghetti.

Spaghetti Sauce and Meat Balls

Eileen Thompson

1 chopped onion (sautéed)
1 1/2 lb. ground beef (lean, undrained)
2 cans tomato soup
1 qt. tomato juice

Add spices to browning meat (salt, 1/8 teaspoon black pepper, 1/8 teaspoon red pepper, onion powder, garlic powder, 1 tablespoon chili powder and Worcestershire sauce). Add juice, soup and 1 tablespoon sugar to browned meat. Simmer 10 to 15 minutes. Cook 1 pound long spaghetti. Serve.

Moochie Barrington's Savory Spaghetti

Kathy Laczniak

1 lb. ground beef
1 sm. green pepper, chopped
1 sm. onion, chopped
1/2 c. sliced olives
1 can mushrooms, drained
1 (8 oz.) can tomato sauce
6 drops Tabasco sauce
2 1/2 c. tomatoes (1 lb. 4 oz. can)
2 c. water
2 tsp. salt
1/4 tsp. pepper
1 tsp. Worcestershire sauce
4 oz. long spaghetti

Brown meat in skillet over medium heat. Add onion and green pepper; cook 5 minutes. Add olives, mushrooms and tomato sauce; mix slightly. Stir mixture of tomato, water and seasonings into meat mixture. Add uncooked spaghetti and bring to a boil. Cover tightly; reduce heat to low and simmer 30 minutes, stirring occasionally. Uncover and simmer 15 minutes longer.

Easy Cavatini

Gabrielle Hansen

1 1/2 lb. ground beef, browned & drained
1/2 lb. Italian sausage, browned & drained
10 oz. shell macaroni, cooked according to pkg. directions
1 (4 oz.) can mushrooms, drained
1 (32 oz.) jar spaghetti sauce
1 (8 oz.) jar mild taco sauce
2 c. shredded Mozzarella cheese

Preheat oven to 350°. Mix all ingredients, except cheese. Place in a greased 9x13-inch pan. Sprinkle cheese on top. Bake for 30 minutes.

Baked Ziti

Janice Rober

1/2 lb. beef
1/2 lb. sausage
4 c. mostaccioli (cooked)
1 (15 oz.) jar traditional-style spaghetti sauce
3/4 c. Parmesan cheese
2 c. Italian-style shredded cheese

Brown and drain meat. Stir in pasta, spaghetti sauce and 1/2 cup Parmesan cheese. Spoon into 9x13-inch baking dish. Top with shredded cheese and 1/4 cup Parmesan cheese. Bake at 375° for 20 minutes. Yield: 6 servings.

Lasagna

Jennifer Dubendorf

2 lb. hamburger
Salt
Garlic powder
2 cans tomatoes
3 tomato purée cans water
2 onions
Pepper
1 tsp. oregano
2 cans tomato purée

Brown onion and hamburger. Add other ingredients and simmer 2 hours. Beat 2 pounds small-curd cottage cheese. Beat in 6 eggs, one at a time.

1 lg. can Parmesan cheese
1 lg. box lasagna noodles
1 (2 lb.) loaf cheese

Oil pan and layer as follows: noodles, hamburger sauce, eggs and cheese, sliced cheese, and sprinkle with grated cheese. Layer at least 2 layers. Makes at least 2 pans. Bake at 350° until center is firm.

Lasagna

Constance Stearns

1 lb. Italian beef
1 garlic clove
1 T. basil
2 c. tomatoes
2 (6 oz.) cans tomato paste
10 oz. lasagna noodles
3 c. cottage cheese (cream-style)
1/2 c. grated Parmesan cheese
2 T. parsley
2 beaten eggs
1 lb. Mozzarella cheese, sliced thin

Brown meat; drain. Add next 5 ingredients. Cook noodles. Combine cottage cheese, eggs, Parmesan cheese and parsley. Layer in pan: half of noodles, half of cheese mixture, half of Mozzarella cheese and half of meat. Layer again. Bake at 375° for 30 minutes. Let stand 10 minutes.

One-Step Lasagna

Christine Baker

1 lb. ground beef or pork
2 (15 oz.) cans tomato sauce
3/4 c. water
2 tsp. basil leaves
1 garlic clove
1 tsp. oregano
1 (12 oz.) ctn. cottage cheese
1 egg, beaten
9 lasagna noodles (uncooked)
3 c. shredded Mozzarella cheese
1/3 c. grated Parmesan cheese

Preheat oven to 350°. In large skillet, brown and drain meat. Stir in tomato sauce, water, basil, garlic and oregano. Simmer 10 to 15 minutes, stirring occasionally. In small bowl, combine cottage cheese and egg. In ungreased 9x13-inch pan, layer 1/3 of noodles, 1/3 of meat sauce, 1/3 of cottage cheese mixture and 1/3 of Mozzarella cheese; repeat layers. Sprinkle with Parmesan cheese. Cover with foil. Bake at 350° for 30 minutes. Remove foil and bake an additional 25 to 30 minutes. Let stand 10 minutes before serving.

Mom's Lasagna

Lisa Dolan

1 1/2 to 2 lb. ground beef
2 (15 oz.) cans tomato sauce
1 lg. onion
3 tsp. oregano
Salt & pepper

Simmer slowly for 20 minutes.
Prepare 1 pound lasagna noodles. Cook and drain.

16 oz. cottage cheese
2 to 4 c. Mozzarella cheese

Arrange 1 layer of noodles at the bottom of a greased 9x13-inch pan. Top with 1/3 of the following: meat mixture, cottage cheese and Mozzarella cheese. Repeat layers, ending with cheese. Bake at 350° for 30 minutes. Let stand 10 minutes before cutting.

Lasagna Roll-Ups

Deanne Stuart

6 lasagna noodles
1 lb. ground beef
2 c. shredded Mozzarella cheese
1 jar spaghetti sauce

Brown meat. Cook noodles. Lay noodles flat on work surface. Spoon half of sauce, all of meat and half of the cheese onto the noodles. Roll each noodle and place seam-side down. Six rolled-up noodles can be squeezed into an 8x8-inch pan. Pour remaining sauce, then cheese, on top. Bake at 350° for 20 to 25 minutes, until hot and cheese is melted. Yield: 6 servings.

Baked Ziti

Karen Cruise

1 lb. pasta, ziti or penne
1 onion, chopped
1 lb. ground beef
2 jars spaghetti sauce
6 to 8 oz. sliced Provolone cheese
1 1/2 c. sour cream
8 oz. shredded Mozzarella cheese
2 T. grated Parmesan cheese

Preheat oven to 350°. Cook pasta about 8 minutes in salted, boiling water; drain. In a large skillet, brown hamburger and onion. Add spaghetti sauce and simmer about 15 minutes. Spray a 9x13-inch baking dish. Layer as follows: half of the pasta, Provolone, sour cream, half of the sauce mixture, remaining pasta, Mozzarella cheese and remaining sauce mixture. Top with Parmesan cheese. Bake for 30 minutes, or until cheese is melted.

Macaroni Supreme

Darlene Bovee

1 1/4 c. macaroni

Cook until done and put in casserole dish.

1 lb. hamburger

Brown and drain. Put in casserole dish.

Add to above and stir:

1 c. tomatoes
1 tsp. salt
2 tsp. vegetable flakes
2 T. sugar
2 tsp. onion flakes
Pepper, to taste

Bake in 325° oven for 15 minutes.

Macaroni Pizza

Colby Hansen

1/2 lb. sausage
1/2 lb. ground beef
8 to 12 oz. lg. elbow macaroni
15 oz. pizza sauce
1 can Cheddar cheese soup
Shredded Mozzarella cheese
Pepperoni
Mushrooms, drained (opt.)

Brown meat; drain. Cook macaroni according to package directions; drain. Mix sauce and soup; stir in macaroni, meat and mushrooms. Put in a casserole dish. Top with Mozzarella cheese and pepperoni. Bake at 350° for 30 minutes.

Serve with crusty bread and a green salad.

Spaghetti Pie

Sharon Fox

1 (6 oz.) pkg. spaghetti
2 T. butter
1/3 c. grated Parmesan cheese
2 eggs, beaten
1 lb. ground beef or turkey
1/2 c. chopped onion
1 jar spaghetti sauce
1 c. cottage cheese
1/2 c. shredded Mozzarella cheese

Cook and drain the spaghetti. Stir in margarine, Parmesan cheese and eggs while spaghetti is hot. Form spaghetti mixture into a crust in buttered 10-inch pie plate.

Preheat oven to 350°. Brown ground beef and onion. Drain off fat and stir in the spaghetti sauce. Heat through. Spread cottage cheese over the spaghetti crust, and then pour the ground beef mixture on top of the cheese. Bake at 350° for 20 minutes, sprinkle Mozzarella cheese over the top of the pie and bake about 5 minutes longer, until cheese melts.

Chow Mein Hot Dish

Cindy Emery

1 1/2 lb. hamburger, browned
1 med. onion
1 c. diced celery, cooked until tender
1 can mixed vegetables & liquid
1 can chicken-rice soup
1 can cream of mushroom soup
1 pkg. chow mein noodles (may not need whole pkg.)

Mix all together. Bake at 350° for 1/2 hour, or until hot. Yield: 2 hot dishes.

Hamburger Casserole or Minnesota Chop Suey

Barbara Gillette

2 c. celery, cut fine
1 c. onion, cut fine

Cook until clear.

2 lb. hamburger, browned
Salt & pepper
2 c. cooked rice
1 c. chow mein noodles

Combine in large casserole dish with:

1 can chicken gumbo soup
1 can cream of mushroom soup
1 T. soy sauce
1/2 soup can water

Cover and bake 1 hour.

Hungry Jack Beef Casserole

Lynnette Witt

1 lb. ground beef
1 (16 oz.) can pork & beans
3/4 c. BBQ sauce
2 T. brown sugar
1 T. instant minced onion
1 tube biscuits
1 c. shredded Cheddar cheese

Preheat oven to 375°. Brown ground beef and drain. Stir in pork and beans, BBQ sauce, brown sugar and onion; heat until bubbly. Pour into 2-quart greased casserole. Cut biscuits in half, place cut-side down around edge of casserole. Bake 25 minutes, until biscuits are golden brown. Sprinkle cheese on top of biscuits and return to oven until cheese is melted.

Ground Beef Casserole

Lois Whitefield

1 lb. ground beef
1/4 c. chopped onion
1 can cream of mushroom soup
1 1/2 c. cooked macaroni
1/3 c. milk
1 c. shredded cheese
Salt & pepper, to taste
Buttered bread crumbs

Brown meat and onions, then add soup and other ingredients. Cover with buttered bread crumbs. Bake 35 to 40 minutes at 350°.

Hamburger-Bean Casserole

Alice Laabs

1 lb. ground beef
1 can kidney beans, drained
1 can pork & beans
1 can butter beans, drained
1/2 c. catsup
1/2 c. brown sugar
1 tsp. dry mustard
2 T. vinegar

Brown beef; season. Add rest of ingredients. Bake, covered, at 350° for 1 hour.

Bubble Pizza

Ann Schmitt

1 to 1 1/2 lb. hamburger
2 tubes biscuits, quartered
1 (15 1/2 oz.) jar pizza sauce
Mozzarella cheese
Mushrooms

Brown hamburger; drain. Mix together hamburger, pizza sauce and biscuits. Bake at 400° for 20 minutes in greased 9x13-inch pan. Then top with cheese and mushrooms. Bake 10 more minutes. Let stand 10 minutes.

Shepherd's Pie

Cecilia Naughton

1 lb. ground beef
1 can cream of mushroom soup
3 c. mashed potatoes (use instant, frozen or leftover)
1 can Veg-All
1 can cream of celery soup

Brown ground beef in 10-inch skillet. Drain fat. Add soups and Veg-All, including liquid. Mix well. Top with mashed potatoes. Place under broiler for 10 minutes, or until potatoes brown. Yield: 4 to 6 servings.

Note: Any choice of canned vegetables can be substituted. Reheats well. Serve with salad or fruit for a meal in 15 minutes.

Hamburger Pie

Stephanie Paulson

1 1/2 lb. ground beef (lean)
1 sm. onion, diced
1 lg. bell pepper, diced
3 or 4 stalks celery, diced
1/4 to 1/2 tsp. anise seed
1/4 to 1/2 tsp. pepper
1/4 to 1/2 tsp. celery seed
1 T. Cookies allspice
1 (9") pie crust
1 beaten egg
1 1/2 c. frozen corn
1 1/2 c. shredded sharp Cheddar cheese
2 c. mashed potatoes

Brown meat and drain. Precook onion and green pepper. Then add meat and use the spices to flavor. Prebake the pie crust for 5 minutes, until light brown, if desired, as can just add cooked meat to pie crust. Before adding meat mixture, spread beaten egg over the crust. Pour meat mixture into the crust. Cover with the corn. Top with shredded cheese and then cover the crust with mashed potatoes. Sprinkle with pepper and paprika. Bake at 350° for about 1 hour, or until potato crust is brown. Cover edges of pie crust first 45 minutes to keep edges from overbrowning.

Variation: You may substitute ground turkey for the ground beef.

Cheeseburger Pie

(9" Pie)

Jeannine Moore

1 lb. ground beef or ground steak
1 T. minced onion
1 tsp. salt
1/4 tsp. pepper
3/4 tsp. Italian seasoning
2 (6 oz.) cans tomato paste
1 can refrigerated quick crescent rolls
4 slices Mozzarella cheese
1/4 c. butter or margarine
3/4 c. water

Brown ground beef; drain fat. Add onion, salt, pepper, 1/2 teaspoon Italian seasoning and 1 can tomato paste. Blend well. Unroll crescent rolls and separate dough into 8 triangles. Place in ungreased 9-inch pie pan, pressing pieces together to form a crust. Turn meat sauce into crust. Top with cheese slices. Bake at 375° for 25 to 30 minutes. Mix 1 can tomato paste, butter, water and 1/4 teaspoon Italian seasoning. Heat until a boil and serve sauce over pie.

Cheeseburger Pie

Colby Hansen

1 lb. ground beef
1/2 c. chopped onion
1/2 tsp. salt
1 c. shredded Cheddar cheese
2 c. milk
1 c. Bisquick
4 eggs

Preheat oven to 400°. Cook ground beef and onion; drain. Stir in salt. Spread in greased 11-inch pie pan. Stir remaining ingredients with fork until blended. Pour into plate. Bake 20 minutes, or until knife inserted in center comes out clean. Top with mustard, ketchup and pickle slices. Bake 5 additional minutes. Yield: 8 servings.

Tater Tot Casserole

Colby Hansen

1 1/2 lb. lean ground beef
1 can mushroom soup
1 sm. can mushrooms, drained
1 can green beans, drained
Slices of American cheese
1 bag seasoned Tater Tots
Seasoning salt

Brown ground beef in skillet. Drain. Add soup, mushrooms and green beans. Stir until mixed. Put mixture in a casserole. Place cheese slices on top of meat mixture. Arrange Tater Tots on top of cheese. Sprinkle Tater Tots with seasoning salt. Bake in oven, according to package directions.

Serve with a green salad and crusty bread. Yum. Yum.

Stuffed Crust Pizza

Jennifer Dubendorf

Mix 1 package Pillsbury hot roll mix according to package directions. Roll out on baking stone. Cube Mozzarella cheese and place around edge of crust. Roll dough up and over cheese. Bake at 350° for 10 minutes. Add toppings and bake for 20 more minutes at 350°. Brush crust with melted butter and garlic. Sprinkle with Parmesan cheese.

Beef Spaghetti Pie Ole

Tina Hansen

1 lb. lean ground beef
1 tsp. garlic powder
1/2 tsp. salt
1/2 tsp. cumin
1 (10 oz.) can Ro-Tel tomatoes (undrained)
3/4 c. sour cream
1 c. shredded cheese (I use Co-Jack)

PASTA SHELL:
1 (7 oz.) pkg. uncooked spaghetti
1/3 c. shredded cheese
1 egg
1/2 tsp. salt
1/4 tsp. garlic powder

Preheat oven to 350°. Cook pasta according to package directions; drain. Whisk together remaining pasta shell ingredients. Add pasta; toss. Arrange in 9-inch pie dish, pressing to form shell. Brown ground beef, breaking meat into small pieces. Drain. Season with garlic powder, salt and cumin. Stir in tomatoes. Bring to a boil; cook 3 to 5 minutes, or until liquid is almost evaporated, stirring often. Reserve 2 tablespoons beef mixture for garnish. Stir sour cream into remaining beef; spoon into pasta shell. Place 1 cup cheese in center, leaving a 2-inch border around edge. Spoon reserved beef mixture onto center of cheese; bake 15 minutes, or until heated through. Yield: 4 servings.

Taco Pie

Michelle Thilges

1 tube crescent rolls
1 lb. ground beef
1 pkg. taco seasoning mix
1 c. grated Cheddar cheese
2 c. broken Doritos chips
1/2 c. water
3/4 c. sour cream
1/4 c. creamy Italian dressing (ranch also works)

Preheat oven and cookie sheet at 375°. Unroll crescent rolls and press to form a crust in a 9- or 10-inch pie pan. Bake the crust until it starts to turn slightly brown. Brown ground beef and drain excess grease. Stir in water and taco seasoning mix. Blend sour cream and Italian dressing. To assemble pie, add the following in layers on top of crust (in order given); 1 cup chips, meat, sour cream-dressing mixture, Cheddar cheese, and top with remaining chips. Place pie pan on preheated cookie sheet. Bake 15 to 20 minutes, or until crescent roll crust is golden brown. Garnish with lettuce, tomato and taco sauce.

Taco Pie

Ann Schmitt

2 tubes biscuits
Taco seasoning
1 lb. hamburger
Cheddar cheese
Sour cream
Taco chips

Brown hamburger with taco seasoning. Add sour cream to taco meat. Place biscuits in 9x13-inch pan; pour meat over biscuits. Sprinkle with Cheddar cheese. Cover top with taco chips. Bake at 350° for about 20 to 30 minutes.

Burritos

Julie Haas

Buy medium or large flour tortillas; seal tightly in foil and warm in oven.

Grated cheese (Cheddar or Cheddar & Monterey Jack)
Sour cream
Refried beans
Tomato Relish (recipe below)
Meat Filling (recipe below)

TOMATO RELISH:
3 med. tomatoes, chopped
1 c. green onion, chopped
2 to 4 T. green chilies, chopped
1/2 tsp. coriander
1/2 tsp. salt

Mix all together. Cover and chill.

MEAT FILLING:
1 lg. onion, chopped
2 cloves garlic, minced
2 lb. ground beef
1 can Mexican chili sauce (opt.)
1 tsp. salt
1 tsp. cinnamon
1 tsp. cumin
2 to 4 T. green chilies

Brown meat, onion and garlic; stir in chili sauce, spices and green chilies. Serve with flour tortillas, grated Cheddar cheese, sour cream and Tomato Relish. Yield: 8 servings.

Sour Cream Enchiladas

Jean Meek

1 lb. ground beef
1 (10 oz.) can cream of chicken soup
1 sm. can chopped green chilies
8 oz. sour cream
1 med. onion, finely chopped
2 c. shredded Colby Jack cheese
10 flour tortillas

Brown ground beef with onion; drain. Mix soup, chilies and sour cream. Place half of soup mixture in bottom of 8-inch square pan. Fill tortillas with meat mixture and cheese. Roll up and place in pan with soup mixture. Top with rest of soup mixture and any leftover cheese. Bake at 350° for about 20 minutes.

Enchiladas

Darlene Bovee

2 lb. ground beef
1 sm. can green chilies
1 tsp. chili powder
4 c. shredded cheese (your choice)
1 can enchilada sauce (your choice of regular, mild or hot)
1 can tomato soup
1 can cream or mushroom soup
2 pkg. med.-sized flour shells

Cook and drain meat. Add green chilies and chili powder. In separate saucepan, mix enchilada sauce and soups. Cook until smooth and hot. Fill a warmed shell with meat mixture, cheese and 2 tablespoons of sauce. Then roll, tucking ends in and place in 2 (9x13-inch) pans. After all are rolled and in pans, pour remaining sauce on top of enchiladas and smother in cheese. Bake at 250° until cheese is melted.

Enchiladas

Kaitlyn Gross

8 to 10 sm. tortillas
2 cans enchilada sauce (hot or mild)
1 lb. ground beef
2 to 4 c. Cheddar cheese
2 to 4 c. Jack cheese
2 T. butter
2 T. flour (or a little more)
2 c. water
2 tsp. chicken bouillon granules
2 c. sour cream

Brown ground beef; drain and set aside. In pan, melt 2 tablespoons butter and stir in 2 tablespoons flour. Then add 2 cups water and chicken bouillon. Stir until thickened, then add sour cream and set aside.

To make enchiladas, spread a little enchilada sauce on tortilla. Next, put small amount of ground beef, then a small amount of Cheddar cheese. Roll so ends meet. Put into 9x13-inch pan. Repeat these steps until pan is full. Pour sour cream mixture over the enchiladas and top with Jack cheese. Bake at 350° for 15 to 20 minutes, or a little longer, until bubbly and turning brown.

Enchilada Casserole

Shari Hammer

1 1/2 lb. ground beef
1/2 c. chopped onion
1 (16 oz.) can Old El Paso refried beans
1/2 tsp. salt
1/4 tsp. pepper
3 T. cooking oil
12 Old El Paso tortillas
2 tomatoes, peeled & chopped
1/4 c. butter or margarine
1/4 c. all-purpose flour
1/2 tsp. salt
1/4 tsp. paprika
2 c. milk
1 (10 oz.) can Old El Paso mild enchilada sauce
1 1/2 c. (6 oz.) shredded Cheddar cheese
3/4 c. sliced ripe olives

In skillet, cook beef and onion until meat is brown and onion is tender; drain. Stir in beans, 1/2 teaspoon salt and pepper. In another skillet, heat oil. Quickly dip tortillas in hot oil just until softened. Place 1/3 cup meat mixture on each tortilla. Top each with chopped tomato; roll tightly. Place, seam-side down, in 9x13x2-inch baking dish. Melt butter or margarine; stir in flour, 1/2 teaspoon salt and paprika. Add milk and enchilada sauce. Cook and stir until boiling; boil 1 minute. Stir in cheese and olives; pour over tortillas. Bake in 350° oven for 30 minutes. Yield: 6 servings.

Sour Cream Burritos

Tina Hansen

8 to 10 flour tortillas
2 lb. hamburger, browned & drained
1 can green chilies
8 oz. sour cream
1 pkg. Chi-Chi's taco seasoning
1 can refried beans
2 c. shredded Cheddar cheese
Taco sauce
1 can black olives

Add taco seasoning to cooked ground beef according to package directions. Combine sour cream and refried beans. Spread tortillas with the mixture. Fill with seasoned hamburger and green chilies; roll up. Place in 9x13-inch pan. Pour taco sauce over rolled tortillas; cover with cheese. Bake at 350° for 20 minutes.

Serve with rice and a salad.

Taco Bars

Christine Baker

2 cans crescent rolls
1 lb. ground beef, browned & drained
1 pkg. taco seasoning
1 c. sour cream
1/2 c. picante sauce (whatever your preference)
2 c. shredded Cheddar cheese

Brown hamburger and prepare with taco seasoning mix according to package directions. Place 1 can crescent rolls in bottom of greased 9x13-inch baking dish. Cover with taco meat. Spoon sour cream on top of meat. Place picante sauce on top, then cheese. Unroll second can of crescent rolls and put on top. Bake at 375° for 30 minutes. Serve with lettuce, tomato, taco sauce and additional sour cream, if desired.

Reames Taco Noodle Bake

8 oz. lean ground beef
1/2 c. chopped onion
1/2 c. water
1 pkg. dry taco seasoning mix
1 (11 oz.) can Mexican corn, drained
8 oz. Mexican-style processed cheese spread, cut into 1" chunks
1/2 c. chunky salsa
1 (12 oz.) pkg. Reames frozen precooked noodles
Optional toppings: sliced pitted black olives, tortilla chips & tomato wedges

In a large skillet, cook ground beef and onion until the meat is brown; drain fat. Stir water and taco seasoning into the ground beef mixture; cover. Bring to boiling; reduce heat. Simmer for 1 minute; stir. Remove cover; add corn, cheese and salsa. Cook over medium heat, stirring frequently, until cheese is melted and mixture is heated through. Add Reames frozen precooked noodles; stir to combine. Cover pan for 3 minutes. Uncover, cook over medium heat until heated thoroughly. Serve with black olives, tortilla chips and tomato wedges, if desired.

Note: Reames home-style or golden ribbon frozen egg noodles may be substituted for precooked.

Pork

Pork Chop Marinade

Diana Thatcher

2 T. Worcestershire sauce
1 tsp. salt
1/2 tsp. pepper
1/2 c. ketchup
2 tsp. mustard
4 T. vegetable oil
2/3 c. vinegar
4 T. soy sauce
1/2 tsp. garlic powder

Mix all ingredients together and place in a shallow container with pork chops. Cover and refrigerate for 4 to 24 hours. Grill or broil pork chops.

Rick's Glazed Pork Chops

Gloria Cain

6 (1/2") boneless pork chops
1/2 tsp. salt
3/4 c. brown sugar
1/2 tsp. dry mustard
Dash of ginger

Place unbrowned pork chops in a 9x13-inch baking dish. Sprinkle with salt. Combine remaining ingredients and spread over top of pork chops. Bake at 350° for 1 hour, or until tender. Yield: 6 servings.

Has a nice, rich glaze.

Barbecue Pork Skillet

Stacie Francois

4 pork chops
1/4 c. low-fat Italian dressing
1/4 c. barbecue sauce
1 tsp. chili powder

In large nonstick skillet, brown pork chops on 1 side over medium-high heat; turn chops and add remaining ingredients to pan, stirring to blend. Cover and simmer 5 minutes, or until pork chops are cooked through.

Skillet Chops and Rice

Pat Rood

4 pork chops
Salt & pepper
1 can Campbell's onion soup
1 soup can water
1/4 chopped celery
1/4 tsp. thyme, crushed
1/2 c. rice

In skillet, brown pork chops and pour off any accumulated fat. Season with salt and pepper. Add soup, water, celery and thyme. Cover and simmer for 30 minutes. Stir in rice. Cover and cook 20 minutes longer, or until chops and rice are tender. Yield: 4 servings.

Pork Chop Stroganoff

Jennifer Dubendorf

6 pork chops (about 2 lb.)
1 can Campbell's beefy mushroom soup
1/3 c. sour cream
1/2 c. sliced onion
1 tsp. prepared mustard
1 (10 oz.) pkg. frozen cut green beans
2 tsp. chopped pimento

In skillet, brown chops (use shortening if necessary); pour off fat. Add soup, sour cream, onion and mustard. Cover; simmer 15 minutes. Add green beans and pimento. Cook 15 minutes more, or until done; stir occasionally. Yield: 4 servings.

Saucy Apple Pork Chops

Tina Hansen

2 c. applesauce
1/3 c. sugar
2 T. soy sauce
1 clove garlic, minced
1/4 tsp. ground ginger
6 boneless pork loin chops
2 T. butter

In a bowl, combine applesauce, sugar, soy sauce, garlic and ginger; mix well. Pour into greased 9x13-inch baking dish. In a skillet, brown pork chops in butter; place over applesauce mixture. Bake, uncovered, at 325° for 30 minutes.

Glazed Pork Loin with Peaches

Governor Thomas J. Vilsack

4 lb. loin of boneless pork
1 T. flour
1 tsp. dried sage
1/2 tsp. salt
1/4 tsp. black pepper

GLAZE:
1/4 c. honey
3 T. cider vinegar
2 T. catsup

12 peach halves (fresh or canned)

Preheat oven to 450°. Combine flour, sage, salt and pepper; rub all over the pork. Place the roast on a rack in a shallow pan and bake for 15 minutes.

Meanwhile, combine honey, vinegar and catsup. Lower oven temperature to 350° and continue roasting, basting often with the honey mixture, until a meat thermometer registers 180° (allow about 30 minutes per pound). About 20 minutes before the roast is done, put the peaches, cut-side up, on the rack with the meat. Continue basting the meat and the peaches every few minutes with the glaze.

Herbed Pork Roast

Michelle Thilges

3 T. finely-chopped fresh parsley, divided
2 tsp. paprika
2 tsp. dried basil
2 tsp. salt (opt.)
1 tsp. pepper
1 tsp. garlic powder
1 tsp. dried oregano
1/2 tsp. crushed fennel seed
1/2 tsp. dried thyme
1 (about 2 lb.) boneless extra-lean pork roast

Combine half of the parsley with the herbs and seasonings. Rub over roast. Place in a shallow pan; cover with remaining parsley. Roast, uncovered, at 325° for 35 minutes per pound, or until a meat thermometer reads 160° to 170°.

Pepsi Pork Roast

Kris Gross

1 (3 to 5 lb.) pork roast
1 can Pepsi
1 to 2 cans cream of mushroom soup
1 pkg. onion soup mix

Place thawed roast in crock-pot (slow cooker). Sprinkle onion soup mix over roast. Pour cream of mushroom soup over roast. Top with Pepsi. Cook on low setting all day in crock-pot or on high for 4 to 5 hours.

Makes a delicious gravy to use over rice or potatoes.

Savory Sage Pork Roast with Apple Pork Gravy

Jennifer Dubendorf

Apple and sage make an outstanding flavor combination for pork. Enjoy this roast on a crisp autumn evening and draw rave reviews from your dinner guests.

2 1/2 tsp. McCormick's rubbed sage
1 1/2 tsp. McCormick's California-style garlic salt
1 tsp. McCormick's ground ginger
1/2 tsp. McCormick's ground black pepper
1 (3 lb.) boneless center-cut pork loin roast
1 T. vegetable oil
2 c. apple juice
1 1/3 c. cold water
2 env. McCormick's pork gravy mix

In a small bowl, mix sage, garlic salt, ginger and pepper. Place roast in foil-lined 9x13x2-inch baking pan with fat-side down; rub entire surface with oil. Evenly sprinkle seasoning mixture over roast. Pour apple juice into pan. Bake, uncovered, at 350° for 1 1/4 hours, or until a meat thermometer reads 155°, basting with pan juices every 20 minutes. Let stand 15 minutes before slicing. Meanwhile, combine 2/3 cup of juices from roasting pan and 1 1/3 cups cold water in a saucepan. Stir in gravy mix. Bring to a boil; simmer 2 to 3 minutes, or until slightly thickened. Spoon over sliced pork roast. Yield: 12 servings.

Ham Loaf

Eileen Thompson

1 lb. ham
1 lb. pork (I use 2 lb. ham loaf for ham & pork)
1 lb. extra-lean beef

Grind meats and mix together. Mix the following and add to meat, roll into egg-size balls.

2 eggs
1 c. milk
1 c. cracker crumbs (26 squares, crumbled)
1/2 c. vinegar
1/2 c. water
1 1/2 c. brown sugar
1 T. ground mustard

Pour over balls. Bake at 350°, covered, 2 hours, turning balls occasionally.

Ham Balls

Christine Baker

2 lb. ham loaf
1 1/2 c. graham cracker crumbs
2 eggs
1 c. milk

Mix well and make into balls. Place in greased 9x13-inch baking dish and cover with sauce.

SAUCE:
1 can tomato soup
1/2 c. vinegar
1 1/2 c. brown sugar
1 T. ground mustard

Bake, uncovered, 1 1/2 hours at 325°.

Ham Balls

Gloria Cain

2 1/2 lb. ham loaf
2 eggs
2 c. soda cracker crumbs

Mix together and make into meat balls. Place in crock-pot. Pour sauce made of 1/2 cup vinegar, 1/2 cup water, 1 1/2 cups brown sugar and 1 tablespoons mustard over ham balls. Set crock-pot on high for 7 to 8 hours. Yield: 20 balls.

Ham Rolls

Cindy Emery

1 lb. ham loaf mix (can get at meat counter)
1/8 c. chopped onion
1 egg
1/2 c. soft bread crumbs
2 T. milk
1/2 tsp. prepared mustard
1/2 tsp. horseradish
1 pkg. crescent rolls

Combine meat, onion, egg, bread crumbs, milk and seasonings. Shape into 8 rolls 5 inches long, then place them on a rack and bake for 15 minutes at 350°, then cool. When meat is cool, roll the meat up in the crescent rolls, wrapping dough all around the meat completely. Bake at 400° for 15 to 20 minutes. Pour cheese sauce over the top.

CHEESE SAUCE:
4 T. butter
1 tsp. salt
4 T. flour
2 1/2 c. milk
1 c. Cheddar cheese
1 tsp. dill weed

Cook until thick, stirring all the time. When sauce is done, pour over the top of the crescent rolls with meat, and serve.

Pork and Yam Curry

Ruth McCully

1 c. water
1 1/2 c. cooked tomatoes (canned may be used)
1/2 c. diced onion
3 cloves minced garlic
1 1/2 c. cubed, peeled fresh yams
3/4 c. cubed, fresh eggplant
1 1/2 c. cubed leftover pork roast
1 c. broth from pork roast or other meat broth
1 tsp. beef bouillon granules
1/4 tsp. red pepper flakes
1/8 tsp. cinnamon
1/8 tsp. ginger
3/4 tsp. cumin
1/2 tsp. cardamom
1/3 tsp. dried mint leaves, or 1 tsp. diced fresh ones
1/3 tsp. turmeric
1/2 tsp. coriander
1/8 tsp. rubbed sage leaves
Salt, as desired

Put above ingredients in a large soup pot and simmer until the yams are fork tender. Yield: about 6 servings.

Serve with Indian flat bread or pita bread.

Variation: Beef roast or chicken may be substituted for pork roast.

Red Beans and Rice with Salsa

Ruth McCully

1 lb. dry red beans
1 c. cubed ham, or about 1/3 of a sm. ham hock (the butcher will cut it for you)
5 minced garlic cloves
1 bay leaf
1/2 c. chopped onion
1/2 tsp. salt
Red pepper, as desired
Enough water to cover the beans for cooking
6 c. cooked rice
4 med. fresh tomatoes, diced
1/2 to 3/4 c. chopped bell pepper
1 chopped jalapeño pepper (amount desired)
1/3 c. chopped onion
1/4 c. chopped parsley
1/4 c. lemon juice
1/3 tsp. salt
1/2 lb. grated cheddar cheese

Soak red beans overnight. Place in pressure cooker with ham, garlic, bay leaf and onion. Cover with water to about 2 inches above the level of the beans and cook at 10 pounds pressure for 35 minutes. If no pressure cooker is available, cover the beans with 3 to 4 inches of water and cook for 3 to 4 hours, or until the beans are tender, or even mushy, if desired. Watch to be sure they don't boil dry. Add more water as needed.

Prepare rice according to package directions after the beans are cooked. While beans are cooking, prepare the salsa by mixing the tomatoes, bell pepper, jalapeño pepper, 1/3 cup chopped onion, parsley, lemon juice and salt. Store in refrigerator. Place beans, rice, salsa and cheese on the table in individual serving dishes. Each person serves his or her plate or soup bowl with rice, then cheese, then beans and then salsa on top.

This is one of my favorite meals. I have a bottle of Tabasco sauce on the table for those who want to add it.

He who leaves God out of his reasoning does not know how to count.

Spaghetti Carbonara

Jason and Jenny Berg

1 lb. spaghetti
1 T. olive oil
1 T. chopped garlic
1/2 c. diced onion
2 c. chopped roma tomatoes
1 1/2 c. heavy cream
1 T. bacon grease
8 strips bacon, cooked, drained & crumbled
1/2 tsp. salt
1 tsp. pepper
3/4 c. Parmesan cheese
1/2 c. minced Italian parsley

Bring a large pot of salted water to a boil. Add spaghetti and cook according to package directions. Meanwhile, heat olive oil in a large sauté pan over high heat until hot. Add garlic, onions and tomatoes. Cook, stirring, for 8 minutes. Add heavy cream and cook about 5 minutes to reduce by 1/4. Stir in bacon, salt, pepper and bacon grease until combined. Remove pasta pan from heat; drain and add at once to sauce. Put pan over medium heat and add 3/4 cup Parmesan cheese. Toss until cheese is fully blended and well coated. Garnish with Italian parsley. Serve at once.

Cavatini

Cindy Larson

1 1/2 lb. Italian sausage, browned
14 oz. lg.-shell macaroni
1 (32 oz.) jar Ragu sauce
1 can mushrooms (opt.)
4 oz. taco sauce
8 oz. Mozzarella cheese

Brown sausage and cook macaroni; mix together. Mix in other ingredients and cover with cheese. Bake until cheese melts and gets slightly brown at 350° in 2-quart casserole dish.

Ham and Cheese Stromboli

Diana Thatcher

1 loaf frozen bread dough, thawed
6 oz. thinly-sliced deli ham
6 oz. shredded Swiss cheese
Warm marinara sauce, for dipping

After dough is thawed and has risen a little, pat the dough flat into an 8x12-inch rectangle. Place layers of ham to within 1/2-inch of sides and then sprinkle with Swiss cheese. Roll up, jellyroll-style, starting with a long side. Pinch seams to seal and tuck under. Place seam-side down on a greased baking sheet. With a sharp knife, cut several 1/4-inch deep slits on top. Bake 25 to 30 minutes at 350°, or until golden brown. Serve warm with sauce for dipping. Yield: 6 to 8 servings.

Note: Other good combinations to go inside are pepperoni and Mozzarella; turkey and Swiss, and even peanut butter and jelly!

Cheesy Ham and Potatoes

Susan Campbell

1 ham slice (or 3 c.), cut into cubes
5 to 6 med. potatoes, diced
1 T. margarine
1 tsp. salt
Pepper, to taste
1/4 c. milk
2 T. flour
3 T. water
1 med. onion, chopped
2 to 3 c. grated Co-Jack cheese, divided

Combine ham, potatoes, margarine, salt, pepper and milk in a large skillet. Fill the skillet with just enough water to cover the ham and potatoes. Cook over medium heat until the potatoes are done. Mix flour and water together to make a paste. Add to ham and potatoes, stirring to thicken broth. Add onion and half of the cheese. Stir until well blended. Put into a greased 9x13-inch baking dish. Sprinkle with remaining cheese. Bake at 400° for 35 to 40 minutes, or until brown and bubbly.

Baked Macaroni with Ham and Cheese

1/2 lb. short tubular macaroni (such as ziti)
6 T. butter
3 T. flour
2 1/2 c. milk
2 c. grated extra-sharp Cheddar cheese
Salt
Freshly-ground black pepper
1/2 lb. cooked ham, sliced 1/4" thick
Paprika

Bring water to a boil for pasta in stockpot or kettle. Preheat oven to 375°. Butter a casserole or soufflé dish. Salt water and add macaroni to rapidly boiling water and cook only until slightly tender, 6 to 7 minutes. Pasta will cook further in oven, so it should be slightly underdone.

In saucepan, heat 4 tablespoons of the butter and stir in flour. Cook over medium heat, stirring, until bubbly, about 3 minutes. Remove pan from heat and vigorously stir in milk to blend well. Return pan to heat and stir and cook until sauce is thickened. Add 3 tablespoons of grated cheese and stir until melted. Add salt and pepper to taste. Cut ham slices into 1/4-inch cubes. Place colander in sink and drain cooked macaroni. Shake colander to get rid of excess water. Return macaroni to pot and toss with cream sauce and ham.

Arrange layer of macaroni in casserole; cover with generous dusting of paprika and layer of the shredded cheese. Continue layering until all are used, ending with cheese. You will find 3 layers about right. Dot top with the remaining 2 tablespoons of butter. Bake 25 to 30 minutes, or until bubbling.

Ham-Pea Stir-Fry

Christine Baker

2 T. peanut oil
3 green onions, thinly sliced
1 clove garlic
1 tsp. ginger root
1/4 tsp. salt
1/2 c. sugar
2 eggs
1 1/2 T. soy sauce
1 lb. fully-cooked ham, cubed
1 c. frozen peas
3 c. cooked white rice

Heat work with oil. Add green onions, garlic, salt, sugar and ginger root. Stir-fry for 30 to 45 seconds. Add eggs with soy sauce until eggs are cooked, about 30 seconds. Add ham and peas; cook until warmed through. Mix in rice and serve.

Sausage and Noodle Casserole

1 (8 oz.) pkg. fine-cut noodles
1 lb. ground sausage
1 med. onion, cut fine
1 c. tomato juice
1 c. cubed cheese (Velveeta)

Cook noodles in salted water until tender. Drain and blanch in cool water. Lightly brown sausage with onion and drain fat. Mix all ingredients together and pour into 2-quart casserole (greased with cooking spray). Bake at 350° for 40 minutes.

Marie's Jambalaya

Eddie and Terri Boylston

2 med. onions
8 pods garlic, minced
1 (16 oz.) can tomatoes
1 (29 oz.) can tomato sauce
8 oz. water
5 oz. ketchup
2 T. Ragu spaghetti sauce
2 pinches thyme
2 pinches oregano
2 pinches basil
3 bay leaves
1/2 bell pepper
1 pkg. pork sausage
1/2 pkg. smoked hot sausage or choice cubed ham
1 lb. peeled, boiled shrimp
2 c. parboiled rice

Fry ham and sausage; add garlic, bell peppers, tomatoes, tomato sauce, water, ketchup, spaghetti sauce, thyme, basil, oregano and bay leaves. Simmer for 35 minutes. Add shrimp and nearly done rice. Cook 5 minutes. Salt and pepper to taste if necessary.

Lamb

Lamb Chops with Mid-Eastern Side Dish

Ruth McCully

MEAT DISH:
2 lamb chops
1/8 tsp. garlic salt
1/8 tsp. marjoram
1/8 tsp. dried mint
Pinch of salt

Spray a skillet with Pam and heat. Lay lamb chops in the pan and sprinkle with herbs and salt. Brown meat on both sides and cook until almost done. Add 1/3 cup water and cook until meat is done. Cover.

SIDE DISH:
1/3 c. brown rice
1/3 c. brown lentils
1/3 c. barley
1/3 c. sliced fresh mushrooms
1 T. chopped cilantro
1/2 tsp. ground coriander
1/2 tsp. cumin
Red pepper, to taste
Garlic salt, to taste
Pinch of dried basil
2 tsp. beef bouillon
1 1/2 c. water

Mix Side Dish ingredients in a saucepan and cook until tender and almost dry. Add the drippings from the lamb preparation and mix. Serve beside the lamb chops. Yield: 2 servings.

Sauces

Mustard-Dill Sauce

Georgia Binkley

1/2 c. mayonnaise
1/2 c. sour cream
2 T. Dijon-style mustard
1/3 c. chopped fresh dill
Salt & pepper

Shake all of the above ingredients together in a jar. Yield: 1 cup.

Refrigerate until ready to use. Can be kept up to a week. Good on pork tenderloin, grilled lamb or potato salad as dressing.

Pineapple Glaze

Jennifer Dubendorf

1 c. brown sugar (packed)
2 T. lemon juice
1 T. cornstarch
1/4 tsp. salt
1 (8 1/2 oz.) can crushed pineapple with syrup or juice (undrained)
1 T. yellow mustard (not Dijon)

Boil and stir 1 minute. Makes 1 3/4 cups sauce.
Put on baking ham 1/2 hour before done.

BBQ Sauce

Lynnette Witt

2 c. ketchup
1/3 c. Worcestershire sauce
Dash of Tabasco sauce
1 tsp. celery salt
1 tsp. chili powder
1 c. water
Dash of liquid smoke

Combine and simmer for 30 minutes.
Note: Keeps in refrigerator for weeks.

Honey Mustard Sauce

2 T. margarine
1 T. cornstarch
1/4 tsp. turmeric
1/2 c. honey
1/4 c. vinegar
3 T. mustard

Melt margarine in saucepan; remove from heat. Add cornstarch and turmeric; mix well. Stir in rest of ingredients and mix well. Bring to a boil over medium heat, stirring constantly; boil 1 minute.

Poultry

Chicken à la Kiev

In Memory of Penny Sullivan

3 whole lg. chicken breasts (6 halves), skinless & boneless
Salt & white pepper
1/2 lb. sweet butter
1/2 c. flour
1/4 c. milk
1 egg
Salad oil, for frying
1/4 lb. sliced mushrooms
1 T. minced shallots or spring onions
1 c. light cream
2 T. bread crumbs

Put chicken breasts between 2 sheets of waxed paper and, using a meat mallet or flat-side of cleaver, pound meat as thin as in Italian-style veal cutlets, but avoid tearing flesh. Sprinkle with salt and pepper. Cut pieces of butter about 1 1/2 inches long and 1/2 inch thick; place one on each chicken breast. Roll up breasts from long side around butter. Fold in ends so that butter is well enclosed. Wrap with aluminum foil. Chill in freezer for 1 hour. Remove foil. Put flour, milk, egg and 1/2 teaspoon salt in well of blender and blend until smooth. Heat oil to a depth of 1/2-inch in electric skillet preheated to 370°.

Preheat oven to 425°. Dip rolled chicken in batter, coating thoroughly. Fry chicken until medium brown, turning when necessary. Transfer thicken to shallow pan. Bake in oven 5 to 8 minutes. Sauté mushrooms and shallots in remaining butter (there should be about 2 tablespoons) until mushrooms are tender. Add light cream, bread crumbs and salt and pepper to taste. Bring sauce up to boiling point. Pour sauce on serving platter and place chicken on sauce.

Note: Warn guests to avoid sputtering butter when cutting.

Chicken Kiev

Jennifer Dubendorf

1/4 c. butter, softened (must be butter)
1 T. snipped fresh green onions
1 garlic clove, minced
6 boneless, skinless chicken breast halves
3/4 c. crushed corn flakes
2 T. minced fresh parsley or green onions
1/2 tsp. paprika
1/3 c. buttermilk

In a small bowl, mix butter, green onions and garlic. Shape into a 2x3-inch rectangle. Cover and freeze until firm (30 minutes). Flatten each chicken breast to 1/4-inch thick. Cut butter mixture into 6 crosswise pieces. Place pieces in center of breasts, fold long sides over the ends and secure with toothpicks. Combine corn flakes, parsley and paprika. Dip chicken into buttermilk; coat evenly with corn flake mixture. Place chicken, seam-side down, in a greased 9x13x2-inch pan. Bake, uncovered, at 425° for 35 minutes.

Dijon Chicken

Gloria Cain

4 chicken breasts

Flour chicken breasts and brown in 2 tablespoons oil.

Mix 3 tablespoons butter, 3 tablespoons flour, 3 tablespoons Dijon mustard, 1 1/2 cups milk, 3/4 cup white wine and 1 teaspoon salt together. Pour sauce over chicken. Bake in baking dish for 30 minutes in 350°°oven.

Chicken Divan

Audrey Marley

4 boneless chicken breasts
1 can cream of mushroom soup
3/4 c. milk
1 box stuffing mix
1/2 lb. fresh sliced mushrooms
1 bunch fresh broccoli, steamed & chopped coarsely
1/2 lb. grated Swiss cheese

Bake chicken breasts at 350° for 30 minutes. Let cool. Dice chicken and set aside. Mix 1 can of soup and 3/4 cup milk together in small saucepan, and heat until warm. Add sliced mushrooms and set aside. Prepare stuffing according to package directions and then spread in lightly-oiled 2-quart casserole. Place broccoli on top, then add chicken. Pour soup mixture over ingredients. Sprinkle cheese on top. Cover with foil and bake at 350° for 45 minutes.

Joan Malliet's "No-Peek" Chicken or Pork Chops

Kathy Laczniak

1 c. rice
1 pkg. Lipton onion soup mix

Spread rice in bottom of baking pan. Sprinkle onion soup mix over rice. Lay on chicken or pork chops. Over top of this, spread cream of mushroom or celery soup, mixed with 1 can water. Cover with foil. Bake at 350° for approximately 2 hours (no peeking!) and serve.

Chicken Hot Dish

Darlene Bovee

6 chicken breasts (or use a whole chicken)

Bring chicken to a boil and let simmer for 30 minutes or so. Skin and separate chicken and tear into pieces. Layer chicken in a 9x13-inch ungreased pan. Spread 1 can cream of chicken soup on top. Put individually-wrapped cheese slices over all; cover completely. Put Kellogg's crouton mixture on top (prepared according to package directions—use all). Cover pan. Bake at 350° for 1 hour.

Deluxe Chicken

Bea Gibbons

1 pkg. dried beef
6 chicken breasts
1 can mushroom soup
1 c. sour cream
6 slices bacon, cut in half

Line a 9x13-inch casserole dish with dried beef. Wrap chicken with uncooked bacon; place on dried beef. Mix soup and sour cream; pour over chicken. Cover. Bake at 300° for 3 to 3 1/2 hours.

Boursin Chicken

Jason and Jenny Berg

3 pkg. Boursin cheese
4 chicken breasts (grilled)
5 to 6 sheets phyllo dough
3/4 lb. shitake mushrooms, sliced
1 bunch green onions

BECHAMEL SAUCE:
2 qt. heavy cream
1 pt. chicken stock
1/8 c. roux

Grill chicken breasts; allow to cool, then slice into small strips. In mixing bowl, add cheese, chicken and chopped green onions. Sauté mushrooms until golden brown; cool and add to bowl.

Place thawed sheet of phyllo dough on a dry, floured surface. Brush with clarified butter. Add 1 1/2 cups mixture (hand mixed) to center of phyllo dough and fold like a burrito. Use more phyllo dough sheets if necessary. Brush top with butter and place in a casserole dish. Bake at 350° for 35 to 40 minutes, or until golden brown. Top with 1/2 cup Bechamel Sauce. Serve.

Bechamel Sauce: When cream and chicken stock are about to boil; add roux slowly, until thick.

Stuffed Chicken Breasts

Kris Gross

1 2/3 c. hot water
4 T. margarine
1 pkg. Stove Top stuffing
6 boneless, skinless chicken breasts, pounded 1/4" thick
1 egg
2 T. melted margarine
1 can cream of mushroom soup
1/2 c. water
1/4 tsp. dill weed

Preheat oven to 400°. Stir hot water, 4 tablespoons margarine and contents of vegetable seasoning packet in bowl until margarine is melted. Add stuffing crumbs and egg. Stir until moistened. Spoon stuffing onto each breast, wrap chicken around stuffing. Place seam-side down in greased shallow baking dish. Brush with melted margarine. Place any remaining stuffing in center of dish. Bake 30 to 35 minutes, or until chicken is thoroughly cooked. Heat soup, water and dill in saucepan. Serve over chicken.

Variation: If using stuffing without a separate seasoning packet, combine contents of stuffing with 1 2/3 cups hot water and 4 tablespoons melted margarine, and add 1 egg.

Madeira Chicken with Mushrooms

Margaret Elbert-Benson

4 boneless, skinless chicken breast halves
1/2 c. skim milk
1 T. cornstarch
1/4 tsp. sage
1/4 tsp. salt
1/8 tsp. pepper
2 tsp. oil
1/4 c. water
4 tsp. Molly McButter
1 c. sliced fresh mushrooms
1/4 c. Madeira or dry sherry
2 T. snipped chives

Rinse chicken, pat dry. Combine milk, cornstarch, sage, salt and pepper. Set aside. In large skillet, cook chicken in hot oil over medium heat for 8 to 10 minutes, or until no longer pink, turning once. Remove from skillet and keep warm. Combine water and butter-flavored granules in skillet. Heat until boiling; add mushrooms. Cook and stir 2 minutes. Stir milk mixture; add to skillet. Cook and stir until thick and bubbly. Keep cooking and stirring for 2 more minutes. Stir in Madeira and heat through. Transfer chicken to serving platter; spoon sauce over. Sprinkle with chives. Yield: 4 servings.

Company Chicken

E. Finn

6 boneless chicken breasts
2 cans cream of chicken soup
1/2 c. sherry cooking wine
6 slices Swiss cheese
2 c. Pepperidge Farm herb stuffing
1 stick melted margarine

Mix soup and sherry together. Arrange chicken in a 9x13-inch pan. Pour soup mixture over chicken. Place cheese over top. Evenly sprinkle stuffing mix over cheese. Drizzle melted margarine over all and bake at 350° for 1 to 1 1/2 hours.

Chicken Casserole

Christine Baker

4 boneless chicken breasts, cooked & diced (or can use cooked, canned chicken)
1 c. diced celery
1/2 c. onion
1 can cream of mushroom soup
1 can chicken & rice soup
1 sm. can evaporated milk
1 sm. can chow mein noodles
1/2 c. butter
1 1/4 c. ranch dressing
1/2 c. slivered almonds

Mix first 7 ingredients and pour into a greased 9x13-inch baking dish. Melt 1/2 cup butter and add dressing and almonds. Pour over top. Bake 1 hour at 350°.

Chicken and Rice

Christine Baker

8 chicken breasts
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1 1/2 c. Minute Rice (uncooked)
2/3 c. water, wine or broth
1/2 pkg. Lipton dry onion soup mix

Mix soups with rice and liquid. Layer chicken on top. Cover with foil and bake at 325° for 2 hours. Don't peek!

Chicken Chorale

Jaylene Jensen

4 chicken breasts
2 c. celery, finely diced
1 c. mayonnaise
1 c. sour cream
1 (8 oz.) can water chestnuts, sliced
1/2 lb. fresh mushrooms (sautéed in butter)
1/2 c. toasted slivered almonds
2 T. sherry or lemon juice
1 tsp. curry powder
2 T. minced onion
1 tsp. salt
1/4 tsp. pepper
1 can cream of chicken soup
1 sm. can French-fried onion rings, crushed
1 c. grated Cheddar cheese

Cook chicken and cut into 1-inch pieces. Mix all ingredients with chicken, except onion rings and Cheddar cheese. Put into 9x13-inch pan; top with cheese and onion rings. Bake at 350° for 30 minutes, depending on oven. Yield: approximately 10 to 12 servings.

Chicken Breast Parmesan

Rosie Biondi

6 boneless, skinless chicken breast halves
2 T. oleo, melted
1/2 c. grated Parmesan cheese
1/4 tsp. paprika
1/4 c. dry bread crumbs
1 tsp. dried oregano leaves
1 tsp. parsley flakes
1/4 tsp. salt
1/4 tsp. black pepper

Preheat oven to 400°. Spray a 10x15-inch pan with cooking spray. Combine dry ingredients. Dip chicken in melted oleo and roll in dry ingredients; coat each side well. Place in pan. Bake for 20 to 25 minutes.

Serve over noodles or garlic mashed potatoes.

Crock-Pot Chicken and Beef

Tina Hansen

6 bacon strips
2 to 3 oz. sliced dried beef
6 boneless, skinless chicken breast halves
1/4 c. flour
1 can mushroom soup
1/4 c. sour cream
Hot buttered noodles

In a skillet, partially cook bacon over medium heat. Drain on paper towels. Place beef in a greased slow cooker. Fold chicken pieces in half and wrap a bacon strip around each; place over the beef.

Combine the flour, soup and sour cream until blended; spread over chicken. Cover and cook on low for 8 to 9 hours, or until chicken juices run clear. Serve over noodles.

Since this dish cooks while you're at work, the only thing left to do is prepare the noodles and toss a salad.

Chicken and Dumplings

Diane and Bill Shonrock,
Submitted by Rosalie Shonrock

DUMPLINGS:
3 c. flour
3 eggs
1 1/2 tsp. salt
1 1/2 c. water

Chicken (2 to 3 hindquarters)
Salt & pepper, to taste
Water, enough to cover

Cover chicken with water; bring to a boil. Cover and simmer until tender, 45 minutes to 1 hour. Put chicken on plate to cool then pick chicken off the bones. Cool chicken broth and skim fat from the top and discard.

Combine flour, eggs and salt; add water. Bring large kettle of water to a boil; drop teaspoon of dumpling mixture into water and simmer for 20 minutes; drain. Thicken 2 cups broth with flour. Add dumplings and pieces of chicken. Re-season to taste.

This was the defining recipe for the merging of 2 families—we had 2 ideas about dumplings and this is the winner. A kid or family favorite.

Chicken Roll-Ups

Deanne Stuart

1 3/4 c. cut-up cooked chicken
1 can cream of mushroom or chicken soup
1/2 T. minced onion
1/2 c. grated Cheddar cheese
1 c. milk
1 pkg. crescent rolls

Mix chicken, 5 tablespoons soup, onion and 1/4 cup cheese. Put 2 tablespoons of mixture on crescent roll and roll as usual. Melt remaining cheese, milk and soup in saucepan. Pour half of this in casserole. Lay rolls in sauce. Pour the rest of the sauce over top. Bake at 375° for 20 to 25 minutes.

Chicken Casserole

Mary T. Watkins

2 c. cooked chicken
1 (8 oz.) pkg. herb stuffing
1 can cream of chicken soup
1 sm. can mushrooms
1 stick margarine
2 c. water (added 1 c. at a time)

Melt margarine in 1 cup of hot water. Pour over stuffing. Mix well and set aside. Prepare soup with 1 can of water. Add cut-up chicken and cook slightly. Add mushrooms. Butter a 9x9-inch casserole. Put 2/3 of stuffing in the bottom. Pour in chicken-soup mixture. Add remaining stuffing on top. Bake at 350° for 35 to 40 minutes, until brown. Let stand 15 minutes before serving.

Note: Freezes well before cooking.

Easy Chicken Casserole

Pat Rood

4 boned chicken breasts, sliced
8 oz. grated Cheddar cheese
2 cans Campbell's cream of chicken soup
2 (6 oz.) pkg. Stove Top stuffing

Make stuffing, using half of the liquid. Heat undiluted soup and grated cheese, mixed together. Spray pan with Pam. Put chicken in, then soup mixture, then stuffing. Bake at 350° for 1 hour, with cover on at least half of the time.

Chicken Tetrazzini

Karen Tylka

1 lb. linguine
1 med. onion, chopped
1/2 lb. margarine
2 cans cream of chicken soup
1 pt. sour cream
4 chicken breasts, cooked & cut into sm. pieces
Parmesan cheese

Sauté onion in butter (do not brown). Mix all ingredients, except cheese, together and place in ungreased baking dish. Sprinkle generously with Parmesan cheese. Cover and bake at 300° for 1 hour, or until it bubbles.

Chicken 'N Chip Bake

Audrey Marley

2 c. cubed cooked chicken
2 c. sliced celery
1/2 c. slivered blanched almonds (toasted)
1/2 tsp. salt
2 tsp. grated onions
2 T. lemon juice (fresh or frozen)
1 can sliced mushrooms, drained
1 c. mayonnaise
1/2 c. shredded Cheddar cheese
1 c. potato chips, crushed

Combine all ingredients, except the cheese and potato chips. Pile lightly into 8-inch round baking dish. Sprinkle with shredded cheese, then crushed chips. Bake in hot oven (425°) for 15 minutes, or until heated through.

Chicken and Stove Top Casserole

Tina Hansen

1 to 2 lb. chicken breast
1 c. sour cream or plain yogurt
1 can cream of chicken soup
1 to 2 boxes Stove-Top stuffing

Cut chicken into bite-size pieces and brown in a small amount of oil. Add sour cream or yogurt and soup. Spread into a buttered 9x13-inch pan. Mix Stove Top stuffing mix according to box directions. Spread on top of chicken mixture. Cover and bake at 350° for 30 minutes. Uncover and bake an additional 15 minutes.

I usually use 2 boxes of Stove Top stuffing (chicken flavor).

Cheesy Chicken Crescents

Gabrielle Hansen

1 3/4 c. cooked chicken, or 2 cans chunked chicken
1/2 c. shredded Cheddar cheese
1 (8 oz.) can crescent rolls
1 can cream of chicken soup
1 c. milk

Mix chicken and 2 tablespoons cheese. Separate dough. Put 2 tablespoons chicken-cheese mixture on wide end of dough and roll up. Mix soup, milk and 1/4 cup cheese. Heat until cheese is melted. Pour half of soup mixture into baking dish. Put filled crescent rolls on soup mixture; pour rest of soup over the top of the rolls. Bake at 375° for 20 to 25 minutes. Sprinkle remaining cheese on top; bake 5 minutes more.

Joan Malliet's Chicken and Broccoli with Rice

Kathy Laczniak

1 1/2 c. water
1 1/2 c. raw Minute Rice
1 lb. boned chicken breasts, cut into strips
2 T. oil
1 can cream of chicken soup
1 c. milk
2 T. Dijon-style mustard
1/2 c. Cheddar cheese, grated
1 1/2 c. frozen broccoli cuts, thawed
2 T. chopped pimento

Bring water to boil. Stir in rice. Cover and remove from heat. Let stand 5 minutes, or until all water is absorbed.

Meanwhile, cook and stir chicken in hot oil until lightly browned. Stir in soup, milk, mustard and cheese; add broccoli and pimento. Bring to a full boil. Reduce heat and simmer 2 minutes. Pour over rice.

Note: Microwave rice works just as well.

Chicken-Broccoli Casserole

Rosie Biondi

1 (8 oz.) pkg. Reames frozen noodles (cooked)
1 (10 oz.) pkg. broccoli, rinsed with hot water
2 1/2 c. chicken, cut
2 c. cream of chicken soup
2 c. chicken broth
1/2 c. Miracle Whip
1/2 c. Velveeta cheese

Mix all in a large bowl. Put in greased 9x13-inch pan. Top with potato chips, crunched. Bake at 350° for 35 to 40 minutes.

In God, find strength, in Him place your trust. In Him find faith and life.

Chicken and Broccoli Casserole

Rita Strabala

6 boned chicken breasts, cooked & cubed
2 (10 oz.) pkg. chopped broccoli, drained
2 cans cream of chicken soup
2 tsp. lemon juice
1 c. mayonnaise
1/4 tsp. curry powder (or more, opt.)
2 c. cooked rice
Grated Cheddar cheese
Crumbs or dressing mix

Put cooked rice in bottom of 9x13-ionch pan. Then put layer of cubed chicken. Place drained broccoli on top of the rice and chicken. Mix soup, lemon juice, mayonnaise and curry powder together; spread on top of the casserole. Place grated Cheddar cheese (use as much as you want) over the soup mixture. Then put either crumbs or dry dressing mix on top of this and drizzle melted margarine or butter over the top. Cover and bake at 350° for 30 to 40 minutes.

Jo's Chicken Casserole

Mary Gibbons

1 c. celery
1 c. onion

Sauté in microwave.

1 can cream of mushroom soup
1 can cream of chicken soup
1 sm. jar Cheez Whiz
1 c. uncooked Minute Rice

Warm Cheez Whiz and soups in microwave to soften cheese.

1 bag frozen chopped broccoli, thawed & drained
3 to 3 1/2 c. chicken (4 sm. cans Swanson's white meat)
1 can sliced water chestnuts

Mix lightly. Spread in 9x12-inch Pyrex dish. Cover with sliced almonds. Bake at 350° for 1 hour.

Poppy Seed Chicken Casserole

Jamie White

1 (6.2 oz.) pkg. fried rice-flavor Rice-A-Roni (cooked)
4 c. shredded cooked chicken
1 c. reduced-fat sour cream
1 (10.75 oz.) can reduced-fat cream of chicken soup
36 (or more) buttery round crackers (such as Ritz), crushed (4 oz.)
6 T. (3/4 stick) unsalted butter, melted
1 T. poppy seeds

Preheat oven to 375°. Spoon the rice in an even layer over the bottom of an 7x11-inch (2-quart) glass ceramic baking dish. Combine chicken, sour cream and chicken soup in medium-size bowl. Spoon evenly over the rice. In the same bowl, combine crackers and butter. Scatter this over the chicken mixture. Sprinkle the poppy seeds evenly on top. Bake casserole until it is bubbling and crackers have browned, 25 to 30 minutes. Serve at once. Yield: 8 servings.

Chicken Casserole

Diana Weber

2 c. uncooked sm. macaroni
2 c. chicken, cooked & diced
1/4 lb. Cheddar cheese, diced
1 can cream of celery soup
1 can cream of mushroom soup
1 sm. onion, diced
2 c. milk

Mix together. Let stand overnight in refrigerator. Bake at 350° for 1 1/2 hours. Yield: 1 (9x13-inch) pan.

Variation: Can add water chestnuts, if desired.

Sunday Chicken

Katie Upah

1 can cream of mushroom soup
1 can cream of celery soup
1 1/2 c. Minute Rice
1 chicken, cut up
1 env. dry onion soup mix

Mix together and put into a 9x13-inch pan. Place chicken pieces on top. Sprinkle dry onion soup mix on top. Cover with foil and bake at 350° for 2 to 3 hours.

Lemon-Pesto Chicken with Penne

Ruth McCully

1/2 lb. Barilla penne pasta
1/4 c. olive oil
2 lb. skinned chicken pieces
1/2 lemon, thinly sliced
2/3 c. onion, thinly sliced
1/3 c. basil pesto (homemade or bought)*
1/2 tsp. salt
Grated Parmesan cheese (enough to sprinkle generously on each serving)

Cook Barilla penne pasta according to package directions. Place the chicken pieces in hot olive oil in a large heavy skillet. Brown on both sides. Cover with a tight lid and cook about 8 minutes. To the chicken, add sliced onion and lemon; cook until lemon and onion are tender. Add basil pesto and stir until chicken pieces are coated. Add cooked pasta and stir until coated with pesto. Serve in individual plates and sprinkle Parmesan cheese generously on top of each serving. Yield: about 4 servings.

Serve with crispy Italian bread and a green salad.

PESTO:
1 1/2 to 3 c. packed fresh basil leaves
2 lg. cloves garlic, minced
1/2 c. grated Parmesan cheese
1/2 c. olive oil
1/4 to 1/2 c. pine nuts

In a blender, whirl oil, garlic, pepper and Parmesan cheese until blended. Add basil leaves until the mixture makes a smooth paste. Add the pine nuts and blend until the nuts are coarsely chipped.

This recipe may just be spooned over hot pasta and served, or it may be frozen, then thawed and used later.

Variation: You may add 1/3 cup snipped sun-dried tomatoes and/or 1/4 cup sliced black olives when you make pesto, but I don't.

Texas King Ranch Casserole

Arlene Stacy

1 boiled chicken, boned
1/2 lb. grated Cheddar cheese
1 pkg. corn tortillas
1 can cream of chicken soup
1 can cream of mushroom soup
1 1/2 c. chicken broth
1/2 can (hot or plain) tomatoes (Ro-Tel tomatoes are good)

Starting with chicken, place each ingredient in order given on top of each other, ending with tomatoes. Bake for 1 hour at 350°. Yield: 6 to 8 servings.

Chicken with Hot Pepper

Julie Haas

8 chicken thighs (skinless & boneless—about 2 lb.)
1 T. cornstarch, 1 T. soy sauce & 2 T. water, mixed together
1 lg. green pepper, cut into 1/2" cubes
1 lg. clove garlic, minced
1/3 tsp. crushed red pepper (dried)

SHERRY SAUCE: Stir all together well:
1 1/2 tsp. sugar
1 1/2 tsp. cornstarch
3 T. soy sauce
1 1/2 T. dry sherry
1 1/2 T. water
1 1/2 tsp. vinegar

Cube chicken and toss with cornstarch, soy sauce and water mixture; refrigerate up to 24 hours. Then stir-fry chicken pieces in 2 tablespoons oil in skillet or wok for 2 minutes, or until chicken changes color and pieces separate. Return to bowl, using a slotted spoon. Reheat skillet and green pepper pieces. Sprinkle minced garlic and crushed red pepper over the green peppers and stir-fry for 1 minute. Then return the chicken to the skillet and stir in the sherry sauce and cook just until sherry sauce forms a glaze. Serve with cooked rice.

Variation: Pineapple chunks go well with this dish.

Chicken Pot Pie

Janice Rober

1 can cream of chicken soup
2 c. chicken
1 1/2 tsp. pepper
2 (16 oz.) cans Veg-All
2 (9") pie crusts

Chop chicken and cook in microwave. Mix remaining ingredients in large mixing bowl. Add cooked chicken and pour into pie crust. Top chicken with second crust. Press edge of top crust onto bottom crust to seal pie. Prick top of pie several times with fork and trim off excess crust edge around pie plate. Bake at 375° for 40 minutes. Let stand 10 minutes. Yield: 4 to 6 servings.

Chicken Pot Pie

Patty Willadsen

1 (29 oz.) can mixed vegetables, drained
1 lg. chicken, cooked & boned
1 can cream of chicken soup
1 c. chicken broth
1 1/4 c. Bisquick
1 1/2 c. milk
1/2 c. butter

Place chicken in ungreased 9x13-inch baking dish. Cover bottom of pan thoroughly with chicken. Pour soup over chicken. Pour broth over soup. Add drained vegetables over top. Mix together Bisquick and milk. Pour over top of vegetables. Melt butter and pour over mixture. Don't stir any of this together. Just layer as instructed. It mixes by itself. Bake at 365° for 1 hour.

Club Quesadillas

Tina Hansen

1/2 c. mayonnaise
8 (8") flour tortillas
4 lettuce leaves
2 med. tomatoes, sliced
8 slices turkey
8 slices ham
8 slices Muenster cheese
8 slices Cheddar cheese
8 bacon strips, cooked
Salsa

Spread mayonnaise on each tortilla. On 4 tortillas, layer lettuce, tomatoes, sandwich meat, cheeses and bacon; top with remaining tortillas. Cut into quarters. Serve with salsa.

I often double or triple this recipe. They are a favorite at tailgates and are eaten fast.

What we are is God's gift to us. What we become is our gift to God.

Applebee's Tequila Lime Chicken

Kimberly Sitzman

MARINADE:
1 c. water
1/3 c. teriyaki sauce
2 T. lime juice
2 tsp. minced garlic
1 tsp. liquid smoke flavoring
1/2 tsp. salt
1/4 tsp. ground ginger
1/4 tsp. tequila
4 skinless chicken breast fillets

MEXI-RANCH DRESSING:
1/4 c. light mayonnaise
1/4 c. light sour cream
2 T. milk
2 T. water
2 tsp. minced tomato
1 tsp. minced jalapeño slices
1 tsp. minced onion
1 tsp. white wine vinegar
1/4 tsp. dried parsley
1/4 tsp. salt
1/4 tsp. Tabasco pepper sauce
1/8 tsp. dried dill weed
1/8 tsp. paprika
1/8 tsp. cayenne pepper
1/8 tsp. cumin
1/8 tsp. chili powder
Dash of garlic
Dash of pepper

OTHER:
1 c. shredded Cheddar or Monterey-Jack cheese blend
2 c. crumbled corn tortilla chips

Prepare the marinade by combining the ingredients in a medium bowl. Add chicken to the bowl; cover and chill for 2 hours. Make the Mexi-Ranch Dressing by combining all the ingredients in a bowl. Mix well until smooth, cover the dressing and chill it until needed.

Preheat oven to high broil. Also, preheat barbecue grill. When grill is hot, grill chicken until they are cooked all the way through. Arrange cooked chicken in a baking pan. Spread a layer of Mexi-Ranch Dressing over each piece of chicken followed by the shredded cheese blend. Broil chicken for 1 to 2 minutes, or just until cheese melts. Spread 1/2 cup crumbled tortilla chips on each plate. Slide a chicken breast onto the crumbled chips and serve with salsa.

This is my families favorite dish. It takes just like Applebees. It is great to serve when entertaining.

Chicken Enchiladas Suisas

Judy and Bob Rudman

2 Spanish onions
2 (4 oz.) cans mild green chilies
1 clove garlic
2 T. butter
2 T. flour
1 1/2 c. chicken broth
Salt
1/4 tsp. ground cumin
1 c. Monterey Jack cheese, grated
1 c. Cheddar cheese, grated
2 scallions
12 four tortillas
1 1/2 c. shredded cooked chicken
1 c. heavy cream
1/2 pt. cherry tomatoes

Chop onions and green chilies. Mince garlic. Melt butter in a saucepan over medium heat. Add onions and sauté until soft, about 2 minutes. Stir in the flour and chicken broth. Add chilies, garlic, salt to taste, and cumin; simmer about 15 minutes.

Preheat oven to 350°. Grease a 9x13-inch rectangular baking dish. Slice the scallions and set aside. Dip tortilla in sauce, put on some chicken in a strip, add 2 to 3 tablespoons cheese and roll up enchilada. Put seam-side down in baking dish. Pour remaining sauce over enchiladas, then the cream. Sprinkle with remaining cheese and scallions. Bake until hot and bubbly, about 20 minutes. Serve hot, garnished with tomatoes.

Note: Dish can be assembled several days ahead.

Cheese and Tortilla Chicken

Bratsch-Prince Family

2 boneless, skinless chicken breasts
2 T. butter or margarine
1/4 tsp. chili powder
1 c. shredded Cheddar cheese
1 c. coarsely-crushed tortilla chips

Preheat oven to 375°. In a 9x13-inch baking pan, melt butter. Remove pan from oven. Stir in 1/4 teaspoon chili powder. In each chicken breast, cut a 3-inch long lengthwise pocket in meatier portion. Sprinkle inside of pockets with chili powder. Fill pockets with cheese. Secure pockets closed with toothpicks. Roll chicken breasts in seasoned butter, then coat with crushed tortilla chips. Arrange chicken breasts in baking pan. Bake 20 minutes, or until chicken is tender. Be sure to remove toothpicks before eating.

Mexican Chicken Manicotti

Dianne Suntken

1 (8 oz.) pkg. manicotti shells
2 c. cubed cooked chicken
2 c. (8 oz.) shredded Monterey Jack cheese, divided
1 1/2 c. (6 oz.) shredded Cheddar cheese
1 c. (8 oz.) sour cream
1 sm. onion, diced & divided
1 (4 oz) can chopped green chilies, divided
1 (10 3/4 oz.) can condensed cream of chicken soup (undiluted)
1 c. salsa
2/3 c. milk

Cook manicotti according to package directions. Meanwhile, in a large bowl, combine the chicken, 1 1/2 cups Monterey Jack cheese, Cheddar cheese, sour cream, half the onion and 6 tablespoons chilies. In another bowl, combine soup, salsa, milk, remaining onion and chilies. Spread 1/2 cup in a greased 9x13x2-inch baking dish. Drain manicotti; stuff each with about 1/4 cup chicken mixture. Arrange over sauce in baking dish. Pour remaining sauce over shells. Cover and bake at 350° for 30 minutes. Uncover, sprinkle with remaining Monterey Jack cheese. Bake 10 minutes longer, or until cheese is melted. Yield: 7 servings.

Penny Sullivan's Chicken Enchiladas

Tina Hansen

2 c. chopped, cooked chicken
1 c. chopped green pepper
1 c. onion
2 T. butter
8 oz. picante sauce, divided
8 oz. cream cheese, cubed
8 (6") flour tortillas
1/4 lb. Velveeta cheese, cubed
1/4 c. milk

Sauté peppers and onions in butter until tender. Stir chicken, onion, pepper, 1/2 cup picante sauce and cream cheese in saucepan over low heat until smooth. Spoon 1/3 cup mixture onto each tortilla; roll up. Place seam-side down in lightly-greased 9x13-inch baking dish. Stir Velveeta cheese and milk in saucepan over low heat until smooth. Pour sauce over tortillas; cover with foil. Bake at 350° for 20 minutes, or until thoroughly heated. Pour remaining picante sauce over tortillas.

Penny served this dish at many of our neighborhood block parties. She always went home with an empty casserole dish.

Chicken Tortilla Casserole

Ruth McCully

2 sm. chickens, boiled & cut up (boneless, opt.)
2 doz. sm. corn tortillas
1/4 stick oleo
8 to 10 green onions, cut up
1 sm. can green chilies (mashed)
1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 c. chicken broth
1 lb. grated Cheddar cheese

Arrange layers in the above order using half of the ingredients for each layer. Bake at 350° for about 30 to 35 minutes. It will be bubbly.

A member of my Sunday School class in Houston, Texas gave me this recipe in 1967. I gave it to the RCIA group that I worked with at St. Cecilia about 1985, and they prepared this for a parish breakfast and served it with a fruit cup on the side. They used flour tortillas and that was good too.

Chicken Enchiladas

Cindy Larson

2 c. chopped chicken (cooked)
1 pt. sour cream
2 cans cream of chicken soup
1 c. chopped onion
1 c. chopped green pepper
1 lb. Monterey Jack cheese
1 lb. Colby cheese
1 pkg. flour or corn tortillas
Taco sauce

Mix chicken, sour cream, soup, onions and peppers. Spread some of mixture in bottom of greased 9x13-inch pan. Heat tortillas. Add chicken mixture to the center of each tortilla. Sprinkle each with cheese on top. Roll tortillas and place in pan. Spread desired amount of taco sauce and cheese on top. Bake at 350° for 30 to 35 minutes.

Chicken Enchiladas

Tom and Tricia Neppl

8 (6") tortillas
1/2 c. chopped onion
4 cloves garlic
1 tsp. coriander
1/4 tsp. pepper
2 T. margarine
3 T. flour
8 oz. sour cream
2 c. chicken broth
1 can diced chilies
1 c. Monterey Jack cheese
2 c. chopped chicken
Olives
Tomatoes
Green onions

Cook onion, garlic, coriander and pepper in margarine. Stir flour in sour cream; add to onions. Stir in broth and chilies. Cook until bubbly. Mix in chicken with 1/2 cup of onion mixture. Evenly divide chicken mixture among tortillas. Roll tortillas. Place enchiladas in casserole dish. Pour remaining mixture over enchiladas. Bake at 350° until bubbly.

Chicken Enchiladas

Dorothy Sally

2 c. sour cream
1/2 c. milk
2 cans cream of chicken soup
2 sm. cans diced green chilies
3 to 4 chopped green onions
2 lb. Co-Jack cheese, shredded
1 pkg. lg. flour tortillas
3 c. cooked diced chicken

Mix together first 5 ingredients. Add cooked chicken. Cover bottom of 9x13-inch pan with small amount of filling. Put some filling into a tortilla, roll up and place in pan; continue until pan is filled. Put remaining filling on top. Cover with cheese. Bake in 300° oven for 1 hour. Cover for first 1/2 hour.

Dash Diet Mexican Bake

Joanne Pfeiffer

1 1/2 c. cooked rice (preferably brown)
1 lb. skinless, boneless chicken breasts, cut into bite-sized pieces
2 (14.5 oz.) cans no-salt-added tomatoes, diced or crushed
1 (15 oz.) can no-salt-added black beans, drained & rinsed, or 1 1/2 c. home-cooked unsalted beans
1 c. frozen yellow corn kernels
1 c. chopped red bell pepper
1 c. poblano pepper (or green bell peppers)
1 T. chili powder
1 T. cumin
4 garlic cloves, crushed
1 c. shredded reduced-fat Monterey Jack cheese
1/4 c. jalapeño pepper slices (opt.)

Preheat oven to 400°. Spread rice in a shallow 3-quart casserole. Top with chicken. In a bowl, combine tomatoes, beans, corn, peppers, seasonings and garlic; pour over chicken. Top with cheese and optional jalapeño peppers. Bake 45 minutes. Yield: 6 servings.

Top individual servings with light sour cream.

Note: Leftovers can be put in chicken broth for soup.

Nutritional Information Per Serving (1 1/2 cups): 304 calories, 38 gm carbohydrates, 31 gm protein, 5.5 gm fat (2.4 gm saturated fat), 7 gm fiber, 227 mg sodium.

Chicken and Sausage Jambalaya

Eddie and Terri Boylston

1 roll hot pork sausage
1 lg. onion
8 pods garlic, crushed
1/2 bell pepper
2 c. cooked chicken
2 c. rice (cooked)
1/2 tsp. oregano
1/2 tsp. thyme
1/2 tsp. basil
1 tsp. Parmesan cheese
1 lg. can mushroom pieces
1 lg. can tomato sauce
20 oz. water
Several dashes Worcestershire sauce
Dash of Tabasco sauce

Fry sausage in bits and pieces and discard grease. Fry onions and add tomato sauce, seasonings, Parmesan cheese, bell pepper, garlic, mushrooms and water. Add cooked chicken. Add rice to pot to absorb gravy. Cook until liquid is absorbed.

Lamb, Turkey or Chicken Curry

Second day after meat is cooked, cut meat in squares. Place meat in double boiler with gravy. Place 1 small diced onion and 1 cut-up apple (skinned) in pan with 1 teaspoon of butter. Simmer until you can mash both. Combine with meat. Add 3 cloves, 1/2 teaspoon curry powder and 1 scant tablespoon of lemon juice in meat dish. Serve over Uncle Ben's 5-Minute Rice and Major Grey's chutney.

Great, great grandma's recipe.

Ground Nut Stew or African Chicken in Peanut Sauce

Ruth McCully

Oil, for browning chicken
1/2 lg. onion, chopped
1 clove garlic, minced
1 cut-up chicken
Salt, to taste
Red pepper, to taste
Black pepper, to taste
1 bay leaf
5 to 6 slices fresh ginger (1/2 tsp. ground ginger may be used, but fresh ginger is better)
2 beef bouillon cubes, dissolved in 2 c. hot water
1/2 c. chunky peanut butter (creamy peanut butter may be used, opt.)

Coat the bottom of an iron skillet with vegetable oil; brown chicken on both sides. Add onion and garlic. Cover with a lid and steam until the chicken is done. Turn the chicken as needed. Add rest of ingredients, except peanut butter. Place peanut butter in a bowl and gradually stir in the bouillon liquid to make a paste. Add to the chicken. Add a little more water if needed until a gravy covers the chicken. Serve hot gravy over steamed rice, use a plantain as a side dish, or serve with both rice and plantain (I like both).

For the plantain dish, choose a ripe plantain (yellow), or you can let a green one ripen. Plantain is a type of large banana but is starchy. To prepare it, sauté the plantain in 3 tablespoons butter until it is tender to an inserted knife. It makes an excellent side dish.

My daughter, Joy, who spent 2 years in Gabon, Africa, as a teacher in a Catholic mission school, brought this recipe back with her. It became a family favorite.

Ruth's Favorite Indian Curry

Ruth McCully

1 chopped med. onion
1 1/2 c. cooked, diced chicken or leftover turkey
1/4 tsp. ground red pepper
1/2 tsp. ground turmeric
1/4 tsp. ground ginger
1/2 tsp. garlic salt
1/2 tsp. salt
1 bay leaf
1/2 tsp. ground or finely-chopped coconut
1/8 tsp. cinnamon powder
1/2 tsp. ground cardamom
1 c. (8 oz.) yogurt, or 1 1/2 c. buttermilk

Mix all ingredients together in a saucepan and cook together until the onion is tender. Stir occasionally. Add water, if needed.

Serve with rice or with some sort of flat bread.

Vietnamese Chicken Fried with Chilly and Lemon Grass

Huy Nguyen and Huong Tran

This is a very common dish for family reunion, daily meal of Vietnamese people. It is such a very fast and easy cooking but also tasty and delicious meal. Beside, lemon grass is also considered as a good natural herbal remedy according to Oriental people. Lemon grass can help to prevent cold or other illness related to cold weather. Thus, it would be very interesting to enjoy this meal on Iowa winter time!

700 gm chicken breasts (or some similar kinds)
2 c. minced lemon grass (can find it at Jung's store near Hy-Vee)
3 T. cooking oil
1/4 c. dry chilly
1 c. minced violet onion or any kind of onion
Sugar
Salt
3 c. water
1/4 c. turmeric powder (can find it at any Indian grocery!)

Slice chicken into small pieces or chop into 1 cm x 3 cm pieces. For lemon grass, remove the outer layers and just keep the white core inside. Then, chop or mince them into small pieces. Do the same thing for violet onion (or any other kinds of onion). Marinate sliced chicken with half of minced lemon grass and onion. Put 1/4 cup salt and 1/2 cup sugar into this stuff. Mix them well for a while. Pour 3 tablespoons of cooking oil into a pan. Then, put the rest of 1/2 of minced lemon grass and onion into the pan. Stir for 1 to 2 minutes, until feel a good smell of lemon grass.

Pour all marinated chicken into a pan. Stir well for a while. Then put 3 cups of water into this stuff. Cook for 5 to 7 minutes. Try to taste it and adjust it by giving a little more salt or sugar, if desired. We may add 1 more cup of water in case it becomes too dry!! Put 1/4 cup turmeric powder into the chicken and stir well. It will create a good color and deliciousness for the chicken! Depend on how much hot and spicy you would like, put the chilly into the chicken before finish. Yield: 4 servings.

Serve with bread or rice.

Turkey Rye Strata

Sandi Austin

(Great for Leftover Turkey)

4 slices rye or pumpernickel bread, cubed & dried (you can bake at 400° until dry)
Nonstick cooking spray
1 c. cooked turkey, cubed
1 T. dried onion or dried chives
1 tsp. garlic powder
Salt & pepper
1 c. shredded Cheddar cheese
1 1/2 c. milk
4 eggs, beaten

Spray a 9-inch square dish with cooking spray, layer bread cubes, reserve 1/2 cup. Mix everything, except milk and eggs; pour over bread cubes. Top with cheese. Sprinkle remaining bread cubes over cheese. Combine milk and eggs; pour over mixture. Cover and refrigerate overnight. Bake at 325° for 50 to 60 minutes, allow strata to stand 10 minutes before serving.

Serve with a side of cranberry relish.

Turkey Roll-Ups

Gloria Cain

6 thick slices deli-cooked turkey breast
1 (6 oz.) pkg. herb stuffing mix
1 jar turkey gravy

Prepare stuffing mix according to package directions. Place 1/2 cup of stuffing mix on each slice of turkey. Roll up, enclosing stuffing. Place rolls, seam-side down on ungreased 8-inch glass pan. Pour gravy over turkey rolls. Microwave on HIGH for 8 to 10 minutes, or bake 30 minutes in 350° oven. Yield: 6 servings.

In prayer, never hurry for God's answer; but when it comes, hurry to act.

Turkey-Noodle Parmesan

All you need is a colorful garden salad and crusty garlic bread to round out this creamy one-dish entrée.

3 c. dry med. egg noodles
1 (10 3/4 oz.) can Campbell's condensed cream of chicken soup
1/2 c. milk
1/3 c. grated Parmesan cheese
1/8 tsp. black pepper
2 c. cubed cooked turkey or chicken
Chopped fresh parsley, for garnish
Grated Parmesan cheese, for garnish
Red onion strips, for garnish

In 3-quart saucepan, prepare noodles according to package directions. Drain in colander. In same saucepan, combine soup, milk, 1/3 cup Parmesan cheese and black pepper; add noodles and turkey. Over low heat, heat through, stirring occasionally. Sprinkle with parsley and Parmesan cheese; garnish with onion strips, if desired. Yield: about 4 1/2 cups or 4 servings.

Variation: You may substitute 2 (5-ounce) cans Swanson's premium chunk white turkey or chicken for the cubed cooked turkey.

Note: This is a great way to use up leftover Thanksgiving turkey.

Preparation time: 20 minutes. Cook time: 10 minutes.

IA Turkey Fed Grilled Turkey Tenderloins

1/4 c. soy sauce
1/4 c. oil
2 T. lemon juice
1/4 c. dry sherry
1/4 tsp. ginger
Garlic salt, to taste
1 lb. turkey tenderloins, cut 3/4" to 1" thick

Mix all ingredients, except turkey. Rinse turkey and add to marinade, turning to coat well. Marinate, covered, in refrigerator for several hours, or overnight. Grill over hot coals for 6 to 8 minutes on each side, or until no longer pink in center.

These are great on buns with barbecue sauce or served with rice as a turkey steak.

Seafood

Cheesy Broccoli-Tuna Bake

16 oz. Reames frozen egg noodles
2 cans Cheddar cheese soup
1 (5 oz.) can evaporated milk
1 (12 1/2 oz.) can tuna, drained
1 (4 oz.) can mushrooms
1 (10 oz.) pkg. broccoli, thawed
1 c. shredded Cheddar cheese

Preheat oven to 350°. Cook noodles in boiling water for 20 minutes. Blend soup and milk into a smooth sauce. Add mushrooms. Drain noodles. Layer 1 1/2 cups noodles, 1/3 cup tuna and 1 cup broccoli in a 2-quart casserole. Pour in 1 cup sauce. Repeat layers. Bake 20 minutes. Then add cheese and bake 15 more minutes. Yield: 6 (1-cup) servings.

Tuna Quiche

Deanne Stuart

1 (9") deep-dish pie crust
1 (6 1/2 oz.) can drained tuna
1 1/2 c. Cheddar cheese
1/2 c. chopped onion
2 eggs, beaten
1 c. evaporated milk
1 T. lemon juice
1 tsp. chives
1/4 tsp. garlic powder
1/2 tsp. salt
1/4 tsp. pepper

Preheat oven to 450°. Thaw pie crust according to package directions. Prick bottom and sides with fork. Bake on cookie sheet for 5 minutes. Remove from oven. Distribute tuna over bottom of pastry shell. Sprinkle cheese and onion over tuna. Beat together eggs, evaporated milk, lemon juice and seasonings. Pour over tuna mixture. Bake on cookie sheet for 15 minutes. Reduce oven temperature to 350° and bake an additional 12 to 15 minutes, or until top is golden brown and quiche is set. Let stand 5 minutes before cutting and serving. Yield: 6 servings.

Tuna on a Shoestring

Ms. Sandy Hoenig

1 can tuna, drained
1 c. shredded carrots
1 c. celery, diced
1/4 c. chopped onion
1 can shoestring potatoes

Mix all ingredients, except potatoes, together and refrigerate. Top with shoestings when ready to serve.

Good on top of lettuce leaf. Tasty and nutritional on a hot summer day.

Tuna-Macaroni Casserole

Darlene Bovee

1 can cream of mushroom soup
1 (7 oz.) can tuna (flaked)
1 c. cheese, shredded
2 T. bread crumbs (buttered)
1/2 c. milk
1/2 c. onion, minced
2 c. cooked macaroni

Combine soup, milk, tuna, onion, 1/2 cup cheese and macaroni in buttered casserole; sprinkle with remaining cheese. Cover; refrigerate. Remove 30 minutes before baking; top with buttered bread crumbs. Bake 30 minutes at 400°. Yield: 6 to 8 servings.

Shrimp Sauce

Patricia P. Hagarty

1 c. catsup
1 tsp. German hot mustard
1 tsp. finely-minced onions (opt.)
1/4 tsp. hot sauce
1 to 2 tsp. horseradish
1 tsp. Worcestershire sauce
1 tsp. lemon juice

Mix together. Make ahead 1 hour. Put in refrigerator. Serve with deep-fried shrimp or popcorn shrimp.

Crawfish or Shrimp Etouffée

Eddie and Terri Boylston

2 lb. crawfish tails or shrimp
2 T. butter
3 T. flour
1 med. bell pepper, chopped
2 lg. onions, chopped
4 pods garlic, chopped
3 bay leaves
1/4 tsp. thyme
1/4 tsp. basil
1/4 tsp. oregano
15 oz. tomato sauce
Worcestershire sauce
Cayenne pepper
1 c. water
7 1/2 oz. tomato ketchup
1 T. crab boil
Salt & pepper

Make roux with 2 sticks butter and flour, cooking until walnut color. Add onions, bell peppers and garlic. Sauté a minute or two. Add tomato sauce and water. Add all spices and tomato ketchup. Cook for 30 minutes over low heat. Add crawfish fat and crab boil. Cook for 10 to 15 minutes. Add water, if necessary.

Creole Crawfish Monica

Eddie and Terri Baylston

8 oz. rotelle pasta
4 oz. butter
12 oz. heavy cream
1 T. salt
2 tsp. paprika
3/4 tsp. white pepper
3/4 tsp. cayenne pepper
3/4 tsp. black pepper
1/2 tsp. onion powder
1/2 tsp. garlic powder
1/2 tsp. dry mustard
1/4 tsp. thyme
1/4 tsp. basil
3/4 c. green onion
8 oz. crawfish tails & fat

Heat butter in skillet until bubbly hot. Add seasonings and stir well. Add heavy cream, scald and reduce to half. Add green onions, cooked pasta and crawfish meat with fat. Heat and serve.

Easy Baked Cajun Shrimp

Regina Rasmussen

1/2 c. olive oil
1 T. honey
2 T. Cajun seasoning
Garlic powder, to taste
2 lb. shrimp with tails on*
2 T. fresh lemon juice
2 T. fresh parsley
1 T. soy sauce

*I purchase my shrimp at Sam's and it has 21 to 25 shrimp per pound.

Put frozen shrimp in a glass 9x13-inch pan. Combine other ingredients and pour over shrimp. It doesn't look like enough sauce but it is. Stir the shrimp until it is all covered. Place in the refrigerator for 1 hour. Preheat oven to 450° and bake 11 to 13 minutes. Stir and shake halfway through.

I serve over rice.

Shrimp Creole

Mary Stevermer

1 lb. shrimp
2 med. onions, sliced
1/4 c. chopped green peppers
4 T. cooking oil
2 T. flour
1 tsp. salt
1 T. chili powder
1/4 tsp. garlic powder
4 c. canned tomatoes
1 T. vinegar

Sauté onions and green peppers in oil for 15 minutes. Blend in flour, salt, chili powder and garlic powder. Add tomatoes gradually, stirring constantly. Add vinegar and simmer for 15 minutes. Add cooked shrimp and heat thoroughly. Serve over cooked rice.

Note: For a "hotter" Creole, add more chili powder.

A good Lenten meal. Enjoy!

Shrimp Jambalaya

Reno Berg

1 c. fully-cooked cubed ham
3/4 c. chopped onion
1 garlic clove, minced
2 T. vegetable oil
2 c. chicken broth
1 (14 1/2 oz.) can stewed tomatoes
2 T. minced fresh parsley
1/2 tsp. salt
1/4 tsp. dried thyme
1/8 tsp. cayenne pepper
1/8 tsp. chili powder
1/8 tsp. pepper
1 bay leaf
1 c. uncooked long-grain rice
1 lb. uncooked med. shrimp, peeled & deveined

In large skillet, cook ham, onion and garlic in oil until onion is tender. Stir in the broth, tomatoes, parsley and seasonings. Bring to a boil. Stir in rice. Reduce heat, cover and simmer for 15 to 20 minutes, or until rice is tender. Add shrimp; cook 5 minutes longer, or until shrimp turn pink. Discard bay leaf before serving. Yield: 4 servings.

New Orleans Shrimp Etouffée

Ruth McCully

1/8 c. butter
1 T. flour
1/2 c. chopped onion
1/2 rib celery, chopped
2 cloves garlic, minced
1/4 tsp. red pepper flakes (or fresh hot pepper)
1/8 tsp. black pepper
6 oz. stewed tomatoes (made from fresh tomatoes or canned)
1 1/2 tsp. paprika
1/8 tsp. salt
10 oz. peeled shrimp (fresh or frozen)
2 green onions, chopped
1/3 c. snipped fresh parsley

Melt butter in a heavy large skillet (I use a 12-inch cast-iron one). Add flour to melted butter and stir until the flour has browned. Add onion, celery, garlic and pepper; stir over medium heat until the vegetables are soft. Add tomatoes, paprika, salt and pepper. Stir and cook on low for 5 minutes. Add shrimp and cook 5 minutes more. Stir in green onions and parsley. Serve over hot cooked rice. Yield: 2 to 3 generous servings.

Note: Double the recipe for more people.

Deacon John really likes this recipe.

Grilled Shrimp with Garlic and Bread Crumbs

James and Kristin Strohman

2 lb. med. shrimp, peeled & deveined (uncooked)
1/4 c. olive oil
1 T. garlic, minced
1/2 c. dried seasoned bread crumbs
1/4 c. chopped parsley
Lemon wedges

Stir shrimp, oil and garlic in bowl to combine. Add bread crumbs and parsley to coat. Sprinkle with salt and pepper. Place under broiler until brown on both sides or skewer and barbecue until opaque in center, about 2 to 3 minutes per side. Serve with lemon wedges.

Shrimp and Vegetable Fried Rice

Mary Pat Hall

1 1/4 c. brown rice
1/2 tsp. salt
3 oz. sugar snap or snow peas, stems trimmed & strings removed
1/2 c. homemade chicken stock, or canned low-sodium chicken broth, skimmed of fat
2 T. low-sodium soy sauce
2 tsp. canola oil
8 oz. tiny shrimp, peeled, deveined & cut in half crosswise
1 sm. onion, cut lengthwise into 1/4" thick slices
4 cloves garlic, minced
2 tsp. grated ginger
6 oz. shiitake mushrooms, stemmed & sliced 1/4" thick
2 thin stalks celery, strings removed & sliced thinly on bias
1 carrot, peeled & sliced into very thin half moons
1/2 red bell pepper, stemmed, seeded & sliced into 3/4" long matchsticks
1/8 tsp. freshly-ground black pepper
3/4 c. bean sprouts
4 scallions, trimmed & sliced into 3/4" long matchsticks
1/4 c. watercress leaves

In a medium saucepan, combine rice, salt and 2 1/2 cups water; bring to a boil. Cover; simmer over medium-low heat until rice is tender and water has been absorbed, about 3 minutes. Remove from heat. Spread rice in a single layer over a parchment-lined baking sheet. Let sit, uncovered, 3 to 4 hours.

Bring to a medium saucepan of water to a boil. Blanch peas 1 minute; drain and set aside.

In a small bowl, combine chicken stock and soy sauce; set aside. Heat a wok or a large straight-sided skillet over high heat until very hot. Add 1 teaspoon oil; swirl to coat bottom and sides. Add shrimp. Cook until shrimp have cooked through, 2 to 3 minutes. Transfer to covered bowl. Yield: 8 servings.

Note: Make the rice a day ahead or use leftovers; while cooking, constantly stir and toss the ingredients in the wok.

Shrimp on a Stick

Kathy Ramirez

1 lb. uncooked med. shrimp
1/4 c. olive oil
2 cloves garlic, finely chopped
1/2 c. seasoned bread crumbs

Peel, devein and rinse the shrimp. Then place in a bowl with olive oil and garlic. Add bread crumbs and toss until the shrimp are evenly coated. Thread the shrimp onto skewers, then grill them over medium heat for about 2 minutes per side, or until they are opaque in the center and the crumb coating begins to brown. Transfer them to a platter and remove the skewers. Serve with rice.

Risotto with Shrimp and Asparagus

Julianne Marley

4 c. low-fat chicken broth
3 c. asparagus, chopped into 1" lengths
1 T. olive oil
1 c. chopped onion
1 c. Arborio rice (or other short-grain rice)
1/4 c. dry vermouth
1/2 tsp. salt
1/2 lb. peeled & deveined med. shrimp
1/2 c. (2 oz.) grated fresh Parmesan cheese
1 tsp. butter
1/2 tsp. fresh lemon juice
1/8 tsp. freshly-ground black pepper

Bring broth to a simmer in a medium saucepan (do not boil). Keep warm over low heat. Cook asparagus in boiling water for 3 minutes, or until just crisp-tender. Drain and rinse with cold water. Heat oil in a large skillet over medium-high heat. Add onion and sauté until tender (about 5 minutes). Add rice, cook 3 minutes, stirring constantly. Stir in 1 cup broth, stirring until liquid is absorbed (about 5 minutes). Stir in 1/2 cup broth, vermouth and salt. Add remaining broth, 1/2 cup at a time, stirring frequently, until each portion is absorbed before adding the next (about 25 minutes total). Stir in shrimp and blanched asparagus, cook 5 minutes. Stir in cheese and remaining ingredients. Serve immediately. Yield: 4 (1 1/4-cup) servings.

Seafood Lasagna Roll-Ups

Jean Dirks

6 lasagna noodles
15 oz. favorite Italian-style pasta sauce

FILLING:
1 (8 oz.) pkg. crabmeat or imitation crabmeat
1 c. ricotta cheese
1/4 c. grated Parmesan cheese
1 egg
1 T. dried parsley flakes
1/4 tsp. onion powder
4 oz. thawed chopped spinach

Cook noodles according to package directions. Rinse in cold water; drain well.

Combine filling ingredients with fork. Mix well. Spread 1/3 cup filling on each noodle. Roll noodle tightly; place seam-side down in 9-inch square baking pan (greased). Pour sauce over roll-ups. Bake, covered, in 375° oven for 30 minutes.

Seafood Lasagna

This colorful, seafood and vegetable lasagna takes time to assemble, but once it's in the oven a hostess can mingle with guests.

9 uncooked lasagna noodles
1 (10 3/4 oz.) can condensed cream of shrimp soup
1/4 c. milk
1 (15 oz.) ctn. ricotta cheese
1 egg
1 oz. fresh Parmesan cheese, grated (about 1/4 c.)
5 T. fresh parsley, snipped & divided
1/4 tsp. ground black pepper
1 1/2 c. green onions with tops, sliced
1 c. red bell pepper, chopped
1 tsp. olive oil
4 garlic cloves, pressed
12 oz. frozen, cooked med. shrimp, thawed
1 (8 oz.) pkg. flake- or chunk-style imitation crabmeat
3 c. (12 oz.) shredded Mozzarella cheese

Preheat oven to 350°. Cook noodles according to package directions in Dutch oven; drain. Mix soup and milk in small batter bowl; set aside. In classic batter bowl, mix ricotta cheese and egg. Grate Parmesan cheese into batter bowl. Snip parsley using kitchen shears. Reserve 1 tablespoon. Add remaining 4 tablespoons parsley and black pepper to batter bowl; mix well and set aside. Slice green onions. Chop bell pepper. Heat oil in large skillet over medium heat. Add green onions, bell pepper and garlic pressed with garlic press; cook and stir 2 to 3 minutes, or until tender. Remove pan from heat. Cut each shrimp crosswise in half. Coarsely flake crabmeat. Add seafood to vegetables.

To assemble lasagna, spread 1/4 cup of the soup mixture over bottom of rectangular baker. Top with 3 noodles. Spread half of the ricotta mixture over noodles. Sprinkle with half of the vegetable-seafood mixture and 1 cup of the Mozzarella cheese. Repeat layers of noodles, ricotta mixture, vegetable-seafood mixture and Mozzarella cheese. Top with remaining 3 noodles. Spread with remaining soup mixture; sprinkle with remaining cheese. Cover baker with rectangular lid/bowl. Bake 35 minutes. Carefully remove lid/bowl, lifting away from you. Continue baking 10 to 15 minutes, or until hot and bubbly. Remove from oven; sprinkle with reserved parsley. Let stand 15 minutes. Cut into squares; serve using large serving spatula. Yield: 12 servings.

Nutritional Information Per Serving: 270 calories, 11 gm fat, 550 mg sodium, 1 gm dietary fiber.

Note: Can substitute condensed cream of celery or shrimp soup, if desired. Using whole milk ricotta cheese will add extra richness and creaminess to this lasagna but part skim ricotta works fine too.

Make-Ahead Tip: Assemble lasagna, cover and refrigerate. When ready to bake, remove from refrigerator while preheating oven. Increase covered baking time 10 minutes.

Parmesan Fish Fillets

Judy Trumpy

2 (3 oz.) fish fillets, thawed & patted dry

COATING:
3 T. Parmesan cheese, shredded
1/2 tsp. garlic powder
1 tsp. vegetable oil
1 tsp. butter or trans-free margarine

1/2 tsp. chili powder
1/4 tsp. black pepper
1/4 c. Italian bread crumbs*

Melt butter with oil in microwave dish. Dip fish fillets into oil mixture, then into crumb coating. Place on shallow pan sprayed with Pam coating. Bake at 350° for 12 to 15 minutes, or until it flakes easily. Yield: 2 servings.

*For variation, use crushed corn flakes. May increase amount of seasonings per your preference or add others you like. Experiment!

Note: Works well with any mild-tasting white fish.

Blackened Red Fish

Eddie and Terri Boylston

3/4 lb. unsalted butter, melted
2 1/2 tsp. sweet paprika
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. ground red pepper
3/4 tsp. cayenne pepper
3/4 tsp. black pepper
1/2 tsp. dried thyme leaves
1/2 tsp. dried oregano leaves
6 (8 to 10 oz.) fish fillets (red fish or pompano)

Heat a large cast-iron skillet over very high heat until it is beyond the smoking stage and you see white ash in the bottom of the pan (it can't be too hot for this dish), about 10 minutes. Meanwhile, pour 2 tablespoons melted butter in each of 6 ramekins; set aside and keep warm. Reserve the remaining butter in its skillet. Heat serving plates in a 250° oven. Thoroughly combine the seasoning ingredients in a small bowl. Dip each fillet in the reserved melted butter so that both sides are well coated; then sprinkle seasoning mix generously and evenly on both sides of fillets, patting it in by hand. Place in hot skillet and pour 1 teaspoon melted butter on top of each fillet (be careful as the butter might flame up). Cook, uncovered, over the same high heat until the underside looks charred, about 2 minutes (the time will vary depending on the thickness of the fillet and the heat). Turn the fish over and again pour 1 teaspoon melted butter on top; cook until fish is done, about 2 minutes more. Repeat with remaining fillets. Serve while piping hot. To serve, place 1 fillet and a ramekin of butter on each heated serving plate.

Oyster Patty

Eddie and Terri Boylston

1 1/2 doz. oysters, cut in quarters
Oyster liquid
10 green onions
5 toes garlic
10 sprigs parsley, finely minced
1/2 stick butter
1/4 c. flour
Salt & pepper

Chop only the white and light green parts of the green onion, discard the heavy green parts. Dilute flour with water until smooth flowing paste. Melt butter in skillet. Add chopped green onions and simmer until soft. Add quartered oysters and oyster liquid and cook until oysters curl. Then add finely-chopped parsley and garlic. Simmer a few seconds, then add flour paste slowly, stirring constantly, until thickened. More flour may be added if not thick enough. Cool and refrigerate. Fill patty shells and bake at 350° until hot. Yield: fills about 15 patties.

Baked Salmon

Lisa Teske

2 cloves garlic, minced
6 T. light olive oil
1 tsp. dried basil
1 tsp. salt
1 tsp. ground black pepper
4 T. lemon juice
1 T. fresh parsley, chopped, or 1 tsp. dried
2 (6 oz.) fillets salmon

In a medium glass bowl, prepare marinade by mixing garlic, light olive oil, basil, salt, pepper, lemon juice and parsley. Place salmon fillets in a medium glass baking dish and cover with the marinade. Marinate in the refrigerator about 1 hour, turning occasionally.

Preheat oven to 375°. Place fillets in aluminum foil, cover with marinade and seal. Place sealed salmon in the glass dish and bake 35 to 45 minutes, until easily flaked with a fork.

Aunt Helen Long's Salmon Loaf

Liz and Terry Morse

(Baked or Crock-Pot)

1 (1 lb.) can salmon, with liquid (bones removed)
4 oz. mushrooms, drained
1 1/2 c. fresh bread crumbs
4 eggs, beaten
1 c. cubed cheese
2 T. lemon juice
1 (10 oz.) can cream of celery soup
2 green onions with tops, chopped
3 slices cheese, for top

Combine all ingredients, except sliced cheese, and pour into a greased casserole dish or crock-pot. Put cheese on top. Bake 1 hour at 350°, or cook in crock-pot on low for 6 to 8 hours, or on high for 3 to 4 hours.

Salmon Patties

(A Nespor Family Favorite)

1 can red salmon
3 eggs
1 onion, chopped
1 sleeve soda crackers, crushed
1/4 c. milk
2 T. Worcestershire sauce

Combine all ingredients. Drop by large spoonfuls into hot margarine. Let brown for 5 minutes and flip. Turn down heat and let cook for 15 minutes. Yield: about 9 patties.

Overnight Salmon Casserole

Judy Roberts

4 c. soft bread cubes (approx. 6 slices)
1 (7 3/4 oz.) can canned salmon, flaked
3/4 c. chopped onion
1 c. diced celery
1/2 c. chopped green pepper (may use 1/4 c. chopped green pepper & 1/4 c. chopped red pepper)
1/2 c. mayonnaise
1 can cream of mushroom soup
4 eggs
2 c. milk
1/2 c. shredded Cheddar cheese

Put 2 cups bread cubes in bottom of buttered 2 1/2-quart casserole. Mix salmon, onion, celery, green and red peppers and mayonnaise. Spoon over bread cubes. Set aside. In a bowl, mix soup, eggs and milk. Beat well and pour over salmon mixture. Cover and refrigerate overnight. Bake, uncovered, at 350° for 1 hour and 15 minutes. The last 1/2 hour, sprinkle Cheddar cheese on top. Yield: 6 servings.

Baked Cod

Peter and Nora Benson

1 lb. cod fillet, cut in 2" pieces
4 med. potatoes, quartered
4 med. carrots, cut in 2" pieces
1 T. lemon juice
1 T. margarine
Freshly ground pepper
1/2 c. shredded Mozzarella cheese
1 to 2 T. parsley

Lightly grease a 9x13-inch pan (baking dish). Put fish pieces into the dish and sprinkle with lemon juice. Place carrots and potatoes between fish. Dab margarine over all. Season with pepper and sprinkle the cheese over top. Garnish with parsley. Cover and bake at 375° for 40 minutes. Yield: 4 servings.

Walleye Cordon Bleu

2 walleye fillets
2 ham slices
2 Swiss cheese slices
2 strips bacon, partially cooked

Preheat oven to 450°. Roll the edges of a piece of aluminum foil and place on baking sheet. Spray foil with butter-flavored cooking oil. Place a slice of ham, topped with a slice of cheese, on each walleye fillet (this works best if the fillets and slices are the same width). Roll fillets, ham and cheese; wrap with bacon. Use a toothpick to fasten the rolls. Place the rolls on foil and bake for 12 to 15 minutes, or until the fish is flaky. Serve, covered in Dill Sauce.

DILL SAUCE:
1 T. butter or margarine
1 T. all-purpose flour
1/4 tsp. salt
1/8 tsp. black pepper
1/2 c. milk
1 T. chopped fresh dill, or 1 tsp. dried

In a saucepan, melt butter over medium heat. Add flour, salt and pepper. Cook, stirring, for 1 minute. Gradually whisk in milk. Cook, stirring constantly, for 5 minutes, or until sauce is boiling and thickened. Stir in dill.

Vegetarian

Creamy Deluxe Macaroni and Cheese

1 3/4 c. elbow macaroni (uncooked)
2 c. small-curd cottage cheese
2 c. (8 oz.) shredded Cheddar cheese
1 (8 oz.) ctn. sour cream
3 T. finely-chopped onion
1 egg, beaten
3/4 tsp. salt
1/4 c. soft bread crumbs
1 1/2 T. butter or margarine, melted

Cook macaroni according to package directions; drain. Combine macaroni and next 6 ingredients, stirring well. Spoon mixture into a greased 2-quart casserole. Combine bread crumbs and butter, stirring well. Sprinkle bread crumb mixture evenly over casserole. Bake, uncovered, at 350° for 45 minutes, or until thoroughly heated. Yield: 6 servings.

Baked Macaroni and Cheese

Sharon Fox

1 lb. lg. elbow macaroni
1/4 c. butter or margarine
1 lb. Velveeta cheese
1 can evaporated milk plus 1 can water
4 eggs, beaten
Dash of salt & pepper (opt.)
Shredded Cheddar cheese

Cook macaroni according to package directions; drain but do not rinse. Put hot noodles into 9x13-inch pan or large baking dish. Cut up butter and cheese; add to hot noodles and mix until melted. Add evaporated milk and water; mix. Add beaten eggs and mix. Cover with shredded cheese. Bake at 350° for 45 to 50 minutes.

Baked Macaroni and Cheese

Jamie White

2 1/2 c. milk (low-fat is fine)
2 bay leaves
1 lb. elbow, shell, ziti or other pasta
3 T. flour
4 T. (1/2 stick) butter
1 1/2 c. grated cheese (sharp Cheddar or Emmentaler)
1/2 c. freshly-grated Parmesan cheese
Salt & pepper, to taste
1/2 c. (or more) plain bread crumbs (preferably fresh)

Preheat oven to 400°. Bring a large pot of water to a boil. Cook milk with bay leaves in a small saucepan over medium-low heat. When small bubbles appear along the sides, about 5 minutes, turn off heat and let stand.

In a small saucepan over medium-low heat, melt 3 tablespoons butter; when it's foamy, add the flour and cook, stirring, until mixture is brown, about 5 minutes. Remove bay leaves from milk and add 1/4 cup of the milk to the hot flour mixture, stirring with a wire whisk. As soon as the mixture becomes smooth, add a little more milk and continue to do so until milk is gone. Then mixture should be thick and smooth. Add the Cheddar or Emmentaler cheese and stir. Pour sauce over the noodles; toss in the Parmesan cheese and season with salt and pepper. Use the remaining butter to grease a 9x13-inch or like-sized baking pan and turn the noodle mixture into it. Top liberally with bread crumbs and bake until the crumbs turn brown, about 15 to 20 minutes. Serve hot. Yield: 4 to 6 servings.

Note: Can be doubled.

Spaghetti Pie

Gloria Cain

8 oz. thin spaghetti
2 T. margarine
1/3 c. grated Parmesan cheese
2 beaten eggs

Cook spaghetti; add next 3 ingredients. Put into 10-inch glass pie plate. Cook in microwave for 2 to 3 minutes. Over spaghetti shell, pour 1 (15 1/2-ounce) jar spaghetti sauce and microwave for 6 to 7 minutes (cover with waxed paper). Top sauce and spaghetti with 1 cup shredded Mozzarella cheese. Cook 1 minute, or until cheese melts. Let stand 8 to 10 minutes before serving.

Easy Manicotti

Judy Trumpy

10 oz. frozen spinach, chopped
16 oz. ricotta cheese (whole or low-fat)
1 egg
3 c. shredded Mozzarella cheese, divided
1 (12 to 14 count) box manicotti shells
6 c. marinara sauce or spaghetti sauce
1/2 c. Parmesan cheese

Thaw spinach; drain well and squeeze to remove liquid. Mix spinach, ricotta cheese, egg and 1 1/2 cups Mozzarella cheese. Using fork, stuff mixture into uncooked manicotti. Pour 2 cups sauce in bottom of 9x13-inch baking pan. Arrange stuffed manicotti on sauce. Sprinkle remaining cheese on shells, pour on remaining sauce, top with Parmesan cheese. Cover tightly with foil and bake 1 hour at 350°. Remove foil after 1 hour and bake an additional 5 to 10 minutes. Let stand 10 to 15 minutes before serving.

Spicy Tomato and Feta Pasta

Karen Cruise

1 lb. curly pasta (Gemilli, rotini, etc.)
1 T. olive oil
1/2 onion, chopped
1 clove garlic, minced
4 lg. tomatoes, chopped (1 can diced in winter)
Cayenne pepper, to taste
Salt & freshly-ground pepper, to taste
2 tsp. fresh oregano or basil, chopped
Juice of 1 lemon
6 oz. Feta cheese, crumbled

Cook pasta according to package directions. While the pasta cooks, heat olive oil over medium-high heat and cook onion until soft, about 2 minutes. Add garlic and tomatoes; cook until bubbly, about 4 minutes. Season with cayenne, salt and pepper; toss in herbs and cook 1 more minute. Remove from heat and add lemon juice. Drain pasta and toss it with the sauce and Feta cheese in a serving bowl.

Penne with Cheese Pesto, Walnuts and Asparagus

Jamie White

Salt (opt.—for cooking pasta)
8 oz. penne
1 c. walnut pieces
1 (3.5 oz.) jar pesto (about 1/2 c.)
1/4 c. pre-crumbled blue cheese, or to taste
1/2 lb. thin asparagus spears

Preheat oven at 350°. Bring large pot of water to boil over high heat. Add salt; stir in penne. Reduce heat to medium-high and cook the penne, uncovered, until al denté, 6 to 7 minutes. Meanwhile, place walnuts on a rimmed baking sheet and bake 4 to 5 minutes, until lightly toasted. Place pesto and blue cheese in a large serving bowl and, using a fork, mash blue cheese into the pesto. Rinse asparagus spears and snap off and discard tough ends. Break spears into 1 1/2-inch long pieces. During last 3 minutes of penne cooking time, add asparagus to the pot and cook until they turn bright green and are crisp-tender. Drain penne and asparagus well in a colander. Add penne and asparagus to the bowl with the pesto and stir to coat them well. Top with toasted walnuts and serve at once. Yield: 4 servings.

Spinach Enchiladas

Corrine Breitsprecker

10 tortillas
1 c. cottage cheese
1/2 c. chopped onion
1/2 c. sour cream
1 (10 oz.) pkg. frozen chopped spinach
2 c. shredded Colby Jack or Monterey Jack cheese
1 (10 oz.) can enchilada sauce

Heat onion and spinach in microwave until onions are tender and spinach is heated through. Drain any extra water off the spinach. Stir in cottage cheese, sour cream and 1 cup of cheese. Coat a 9x13-inch pan with nonstick cooking spray and pour a little of the enchilada sauce on the bottom—just enough to barely cover the bottom of the pan. Divide filling among 10 (warmed) tortillas and roll up. Place into pan. Pour enchilada sauce over the tortillas and top with the remaining cup of cheese. Bake 20 minutes at 350°.

Cottage Enchiladas

Shari Hammer

1 (4 oz.) can Old El Paso whole green chilies
12 Old El Paso tortillas
Cooking oil
1 c. dairy sour cream
1 (12 oz.) ctn. (1 1/2 c.) cream-style cottage cheese
1/2 tsp. salt
Dash of pepper
8 oz. sharp American cheese, cut into 12 strips
1 (14 oz.) can Old El Paso mild enchilada sauce

Drain chilies; remove seeds and rinse. Cut chilies in 12 strips. Dip tortillas in hot oil until limp, about 5 seconds on each side; drain on paper toweling. Combine sour cream, cottage cheese, salt and pepper. Reserve 1/2 cup of the mixture; spoon remaining mixture onto tortillas. Top each with a strip of green chili and a strip of cheese; roll up. Place, seam-side down, in a 7 1/2 x 12 x 2-inch baking dish.

Combine reserved sour cream mixture and enchilada sauce; pour over tortillas. Bake in 350°°oven for 25 to 30 minutes. Garnish with ripe olive slices, if desired. Yield: 6 servings.

A great Lenten dish.

Tortilla and Black Bean Pie

Michelle Jaselskis

4 (10") flour tortillas
2 T. canola or vegetable oil
1 lg. onion, diced
1 jalapeño pepper, minced (opt.)
2 garlic cloves, minced
1/2 tsp. ground cumin
Salt & pepper
2 (15 oz.) can black beans, drained & rinsed
12 oz. beer, or 1 1/2 c. water or broth
1 (10 oz.) pkg. frozen corn
8 oz. Cheddar cheese, shredded (2 1/2 c.)
4 scallions, thinly sliced, for garnish (opt.)

Preheat oven to 400°. With a paring knife, trim tortillas to fit a 9-inch springform pan or cake pan. Use bottom of pan as a guide. Set aside. Heat oil in a large skillet over medium heat. Add onion, jalapeño, garlic and cumin; season with salt and pepper. Cook, stirring occasionally, until softened, 5 to 7 minutes. Add beans and beer, and bring to a boil. Reduce heat to medium; simmer until liquid has almost evaporated, 8 to 10 minutes. Stir in corn and remove from heat. Taste and adjust for seasoning. Fit a trimmed tortilla in bottom of pan; layer with 1/4 of the beans and 1/2 cup cheese. Repeat 3 times, using 1 cup cheese on top layer. Bake until cheese melts, 20 to 25 minutes. Remove from pan; sprinkle pie with scallions. Slice in wedges and serve with sour cream, guacamole and/or salsa. Yield: 6 servings.

Spinach Vegetable Lasagna

Audrey Marley

3 T. butter
1/2 c. flour
2 3/4 c. milk, divided
1 1/2 c. + 2 T. grated Parmesan cheese
3 T. Dijon mustard
1/2 tsp. salt, divided
1/4 tsp. hot pepper sauce
1/2 lb. sliced fresh mushrooms
2 med. onions, chopped
2 c. sliced carrots
4 garlic cloves, minced
1 T. olive oil
1 lb. spinach, chopped
9 lasagna noodles

Melt butter; stir in flour until smooth. Add 2 1/2 cups milk. Bring to a boil, cook and stir for 1 to 2 minutes, or until thick. Remove from heat. Stir in 1 1/2 cups Parmesan cheese, mustard, 1/4 teaspoon salt and hot pepper sauce. Sauté mushrooms, onions, carrots and garlic in oil until tender (2 minutes). Stir in spinach, cook until wilted and drain. Remove from heat; stir in 1 1/2 cups cheese sauce. Combine remaining cheese sauce and milk. Spread half of cheese sauce in 9x13-inch pan. Top with 3 noodles; add half of vegetable mixture. Repeat noodles and vegetable mixture layers. Top with remaining noodles and cheese sauce. Sprinkle with remaining cheese. Bake at 375° for 25 to 30 minutes. Let stand 10 minutes.

Homemade Cheese Pizza

Irmi Miller

Use a breadmaker (dough setting) or your hands to make a pizza dough from:

3/4 c. warm water
2 T. vegetable oil
2 c. bread flour
1/2 tsp. sugar
1/2 tsp. salt
2 tsp. active dry yeast

TOPPINGS:
Tomato sauce
Shredded cheese

When dough is ready, punch down and roll out to cover a pizza pan or cookie sheet. Or divide into equal pieces so every one can make their own personal pizza. Spread tomato sauce evenly over crust and sprinkle with shredded cheese. Bake in 400° oven for 15 to 20 minutes, or until cheese turns a golden brown.

Variation: Try other toppings such as diced green, red or yellow peppers, sliced onions, olives, artichoke hearts, pepperoni slices, ham, pineapple, etc.

Note: The more toppings the longer the baking time. The recipe can be doubled for 2 pizzas.

Spicy Stuffed Eggplant

Julie Haas

Excellent vegetarian dish..

1 med. eggplant (about 1 lb.)
1/2 c. chopped onion
2 cloves garlic, minced
1 T. snipped parsley
2 T. olive oil
3/4 c. soft bread crumbs
1/2 to 1 can sliced pitted ripe olives
3 T. chopped canned green chili peppers
2 T. butter or olive oil
3 T. lemon juice, to taste
1/4 tsp. dried basil, crushed
1/2 tsp. salt, to taste
1 1/2 c. shredded Provolone cheese (reserve half for topping)
4 to 6 tomato slices

Halve eggplant lengthwise; scoop out and reserve pulp, leaving a 1/4-inch shell. Cook shells, covered, in enough boiling salted water to cover for 2 minutes, or until tender; drain. Place in cake pan. Chop uncooked pulp finely.

In frypan, cook pulp with onion, garlic and parsley in oil until tender. Stir in bread crumbs, olives, green chilies, butter, lemon juice, basil and 1/2 teaspoon salt. Stir in half of the cheese. Pile into shells. Bake, covered, in 350° oven for 20 minutes. Top with tomato slices; brush with cooking oil. Top with remaining cheese. Bake, uncovered, 5 to 10 minutes. Yield: 4 servings.

Pastry with Potatoes, Onions and Goat Cheese

Cinzia Cervato,
Francesca's mom, First Grade

1 sheet frozen puff pastry
2 med.-sized Idaho potatoes
1 lg. onion
4 tsp. balsamic vinegar
2 tsp. brown sugar
Goat cheese
Fresh rosemary
Fresh thyme
Anchovy paste (opt.)
Olive oil
Pepper

Thaw puff pastry according to package directions (20 to 30 minutes at room temperature) and gently unfold and place on a cookie sheet covered with parchment paper. Cut in half (2 large portions), in 3 or in 6 parts. Thinly slice the onion and cook in a skillet on medium-low heat with 4 teaspoons olive oil until soft but not browned. Add vinegar and brown sugar; cook for another 2 to 3 minutes. Set aside and let cool. Boil or microwave the peeled potatoes until cooked but still firm. Cut in 1/2-inch-thick slices.

Preheat oven to 400°. If desired, spread a veneer of anchovy paste onto the puff pastry, spread a few slices of potato onto each portion; add cooked onion, dot with small chunks of goat cheese, sprigs of fresh rosemary and thyme, freshly ground pepper and salt to taste (leave out the salt if you used the anchovy paste). Bake in hot oven for 20 to 25 minutes, until pastry edges are golden and puffy and cheese looks melted and golden. Remove from oven; drizzle with olive oil and serve warm with a green salad. Yield: 2 to 3 servings.

No-Pasta Lasagna

Cathy Gerbracht

1 ctn. tofu (firm)
5 to 6 lg. Portobello mushrooms
2 to 3 zucchini, sliced lengthwise in thin strips
1 pkg. frozen spinach, thawed
1 (16 oz.) ctn. ricotta cheese
2 eggs
1 lb. shredded Mozzarella cheese
1/2 c. Parmesan cheese
2 lb. lean ground meat or lamb, cooked & drained
3 c. favorite spaghetti sauce

Slice tofu in thin strips. Sauté in olive oil and garlic until golden. Set aside. Slice mushrooms, sauté until softened. Set aside. Mix spinach, ricotta cheese, eggs, Mozzarella cheese and Parmesan cheese in medium bowl. Set aside.

Begin building lasagna in 9x13-inch pan by mixing cooked meat and sauce; pour 1 cup of this mixture on bottom of pan. Layer some tofu strips, mushrooms, zucchini, then some of the spinach, and Mozzarella and Parmesan cheese mixture. Repeat with sauce, tofu, mushrooms, zucchini and spinach-Mozzarella and Parmesan mixture, until all ingredients are used or pan is full. Sprinkle with additional Parmesan cheese. Bake at 350° for 30 minutes. Allow to cool 10 minutes before serving.

Zucchini Burgers

Cathy Gerbracht

2 c. grated zucchini
2 eggs
3/4 c. Kretschmer wheat germ
3/4 c. grated cheese (Longhorn, Cheddar, Monterey Jack—any kind)
1/3 c. chopped mushrooms
3 T. chopped onions
1/2 tsp. salt
1/4 tsp. thyme leaves, crushed
1/4 tsp. rosemary leaves
1 T. butter

Combine all ingredients, except butter; mix well. Shape into patties; cook in melted butter until golden brown.

Avocado Sandwich

Melba Gschneidner

1/2 ripe avocado, sliced
2 slices whole wheat bread
1/2 tsp. butter

Lightly butter 1 slice of bread. Cover with sliced avocado. Top with second slice of bread. Yield: 1 serving.

Broccoli-Swiss Cheese Toast

Melba Gschneidner

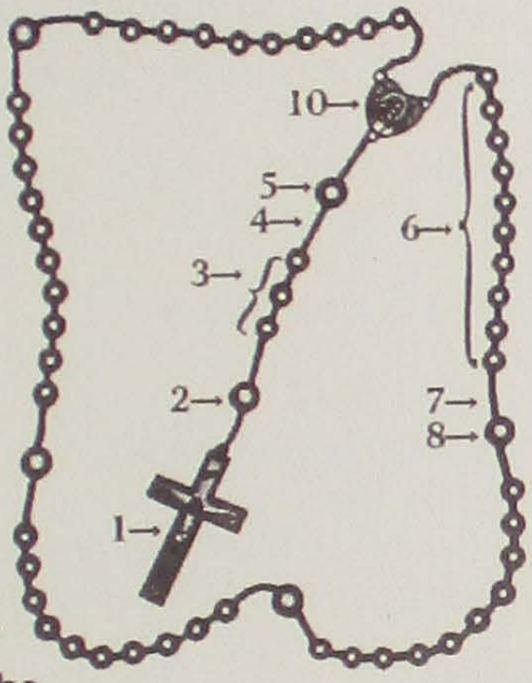
3/4 c. fresh broccoli, steamed
1 slice whole wheat bread
1 slice low-fat Swiss cheese

Toast whole wheat bread. Place broccoli on toast. Top with cheese. Microwave for 1 minute. Yield: 1 serving.

Notes & Recipes

Soups & Salads

How to pray the Rosary



1. Make the Sign of the Cross and say the "Apostles Creed."
2. Say the "Our Father."
3. Say three "Hail Marys."
4. Say the "Glory be to the Father."
5. Announce the First Mystery; then say the "Our Father."
6. Say ten "Hail Marys," while meditating on the Mystery.
7. Say the "Glory be to the Father." After each decade say the following prayer requested by the Blessed Virgin Mary at Fatima: "O my Jesus, forgive us our sins, save us from the fires of hell, lead all souls to Heaven, especially those in most need of Thy mercy."
8. Announce the Second Mystery: then say the "Our Father." Repeat 6 and 7 and continue with the Third, Fourth, and Fifth Mysteries in the same manner.
9. Say the 'Hail, Holy Queen' on the medal after the five decades are completed.

As a general rule, depending on the season, the Joyful Mysteries are said on Monday and Saturday; the Sorrowful Mysteries on Tuesday and Friday; the Glorious Mysteries on Wednesday and Sunday; and the Luminous Mysteries on Thursday.

Hail, Holy Queen
Hail, Holy Queen, Mother of Mercy, our life, our sweetness and our hope, to thee do we cry, poor banished children of Eve; to thee do we send up our sighs, mourning and weeping in this vale of tears; turn, then, most gracious Advocate, thine eyes of mercy towards us, and after this, our exile, show unto us the blessed fruit of thy womb, Jesus. O clement, O loving, O sweet Virgin Mary!

Pray for us, O holy Mother of God, that we may be made worthy of the promises of Christ.

Mysteries of the Rosary
Joyful
The Annunciation
The Visit of Mary to Elizabeth
The Birth of Jesus
The Presentation of Jesus in the Temple
The Finding of Jesus in the Temple

Luminous
The Baptism of Jesus
The Wedding Feast of Cana
The Invitation of Jesus
The Transfiguration
The Eucharist

Sorrowful
The Agony of Jesus in the Garden
The Scourging at the Pillar
The Crowing with Thorns
The Carrying of the Cross
The Crucifixion and Death of Jesus

Glorious
The Resurrection of Jesus
The Ascension of Jesus into Heaven
The Descent of the Holy Spirit upon the Apostles (Pentecost)
The Assumption of Mary into Heaven
The Crowning of Mary as Queen of Heaven

Soups & Salads

Soups

Toasted Almond Soup

Margaret Elbert

Pam cooking spray
2 qt. chicken stock or vegetable stock
1/3 c. long-grain rice
1/2 c. blanches almonds
1 T. butter
1 lg. onion, chopped
1 T. finely-chopped garlic
1/4 tsp. dry sherry
2 T. almond paste
Grated zest of 1 orange
1 c. evaporated skim milk
Salt & freshly-ground white pepper, to taste
1 1/4 c. slivered toasted almonds, for garnish
Grated orange zest, for garnish

Spray a large soup pot with Pam. Add stock and bring to a boil. Turn down the heat to medium-low, and add rice and blanched almonds. Cover, and let cook slowly for 30 minutes. Meanwhile, spray a 10-inch skillet with Pam, and in it melt the butter over medium heat. Add onions and sauté until it starts to soften, about 3 1/2 minutes. Lower heat slightly, and add the garlic. Continue cooking, stirring constantly, to soften the garlic, about 20 seconds. Stir in the sherry, then crumble in the almond paste a bit at a time. Remove the skillet from the heat, and whisk well to smooth it out. Lower heat under the stock to the barest possible simmer. Add onion mixture, the orange zest and evaporated skim milk. Let cook to blend flavor, 10 minutes more. Purée the soup in batches, in a food processor, then put through a food mill or power strainer. Season to taste with salt and white pepper. Reheat just before serving, and serve very hot in delicate cups, garnished with toasted almonds and tiny bit of orange zest. Yield: 8 servings as a starter.

Broccoli-Cheese Soup

Tina Hansen

1/2 c. finely-chopped onion
2 T. margarine
3 c. chicken broth
10 oz. frozen broccoli
2 c. egg noodles
2 to 3 c. milk
1 lb. Velveeta cheese
1 can Cheddar cheese soup

Sauté onion in the margarine. Add broth and bring to a boil. After boiling, add frozen, chopped broccoli. Cook until tender. Add egg noodles, cooking until noodles are tender. Add milk, cubed cheese and the soup. Simmer slowly, until cheese is melted.

Quick Broccoli-Cheese Soup

Ruth McCully

1 can Campbell's potato soup
1 can Campbell's cheese soup
1 sm. pkg. frozen broccoli
2 soup cans water or milk

Place all ingredients in a saucepan and simmer until the broccoli is done. Yield: about 4 servings.

I got this recipe from Martha Simmons.

Cabbage Soup

Ruth McCully

Place these ingredients in a saucepan and cook them until tender:

2 1/2 c. water
1/2 c. shredded cabbage
1/3 c. diced onion
2 diced carrots
1/2 tsp. black pepper
3 chicken bouillon cubes

Gradually mix 1/2 cup half & half into 3 tablespoons flour and slowly mix this into the hot soup mixture. Heat. If you like a thinner soup, add a little milk or water. Yield: about 4 to 5 servings.

Cauliflower-Cheese Soup

Rose Biondi

1/2 c. (1 stick) butter
1/2 c. all-purpose flour
3 (14 oz.) cans ready-to-use chicken broth
1 head cauliflower, trimmed & chopped
1 sm. onion, diced
1 tsp. black pepper
1 c. (1/2 pt.) heavy cream
3 c. (12 oz.) shredded Cheddar cheese

In a small skillet, melt the butter over medium heat. Add flour and stir until well combined and browned; set aside. In a soup pot, combine the broth, cauliflower, onion and pepper over high heat; bring to a boil, then reduce heat to low. Cover and simmer for 25 to 35 minutes, or until the cauliflower is very tender. Stir in the butter mixture until the soup is thickened. Slowly stir in the heavy cream; mix well. Add the cheese, 1 cup at a time, mixing well after each addition until the cheese is melted.

Cream Soup Substitute

Mary Lynch

2 c. nonfat dry milk
3/4 c. cornstarch
1/4 c. chicken or beef bouillon
2 T. dried minced onion
1 tsp. thyme
1 tsp. basil
1/2 tsp. pepper

Mix all ingredients and store in covered container.

To use, combine in small saucepan: 1 1/4 cups cold water, 1/3 cup cream soup mixture and 1 tablespoon butter, if desired. Cook until thickened. This can be substituted for 1 (15-ounce) can cream soup.

Colby Corn Chowder

Colby Hansen

6 lg. potatoes, peeled & cubed
1 tsp. salt
1 lg. onion, chopped
1/4 c. butter
2 cans cream-style corn
4 bacon strips, cooked & crumbled
3 c. milk
8 oz. Colby cheese, cubed

Place potatoes in a Dutch oven or soup kettle; sprinkle with salt and cover with water. Bring to a boil. Reduce heat; cover and simmer until potatoes are tender. Meanwhile, in a skillet, sauté onion in butter until tender. Stir in corn and bacon; heat through. Drain potatoes. Add milk; heat through. Stir in corn mixture and cheese. Serve once cheese is melted. Yield: 3 quarts.

Corn Chowder Soup

Caroline Peterson

1 c. (2 sticks) butter
1 sm. onion, diced
1 sm. carrot, finely diced
1 sm. celery stalk, diced
1 clove garlic, minced
1/2 c. flour
3 c. white corn kernels (fresh, frozen or canned)
3 c. chicken stock
2 c. half & half
Salt & pepper

Melt 1 stick butter in a large saucepan over medium heat. Add onion, carrot, celery and garlic; sauté for 2 minutes. Add flour and stir to make a roux. Cook until the roux is lightly browned; set aside to cool to room temperature. Combine corn and chicken stock in another saucepan and bring to a boil. Simmer for 10 minutes. Pour boiling stock with the corn, a little at a time, into the saucepan with the roux, whisking briskly so it doesn't lump. Return the skillet to the heat and bring to a boil. The mixture should become very thick.

In a small saucepan, gently heat half & half; stir it into the thick corn mixture. Add salt and pepper to taste. Just before serving, cut the remaining stick of butter into large chunks. Add it to enrich the soup, stirring until the butter melts.

Variation: The soup may be garnished with nutmeg, if desired.

Sweet Corn and Potato Chowder

Crispy bacon, sweet corn and red potatoes make our creamy chowder the best ever!

4 slices bacon
1/2 lb. sm. red potatoes, cut into 1/2" pieces
2 lg. shallots, chopped (about 1/4 c.)
1/4 c. all-purpose flour
4 c. milk
2 (11 oz.) cans corn kernels, drained
1/4 tsp. salt
1/8 tsp. cayenne pepper

In large pot over medium-high heat, cook bacon until crisp, 6 to 8 minutes; drain on paper towels. Crumble; reserve.

To drippings in pot, add potatoes; cook, stirring occasionally, until lightly browned, about 12 minutes. Add shallots and flour; cook, stirring, until flour is absorbed, 1 minute. Add milk, corn, salt and cayenne pepper. Increase heat to high; bring to a boil. Reduce heat to medium; simmer until potatoes are tender, about 20 minutes. Stir in reserved bacon. Yield: 4 servings.

Note: To make faster, omit bacon. Cook potatoes in 2 tablespoons oil and crumble in store-bought cooked bacon at the end.

Nutritional Information Per Serving: 538 calories, 16 gm protein, 31 gm fat (13 gm saturated fat), 59 mg cholesterol, 51 gm carbohydrates, 961 mg sodium, 3 gm fiber, 19 gm sugar.

Cheesy Ham Chowder

Tina Hansen

10 bacon strips, diced
1 lg. onion, chopped
1 c. diced carrots
3 T. flour
3 c. milk
1 1/2 c. water
2 1/2 c. cubed potatoes
1 can whole kernel corn, drained
2 tsp. chicken bouillon granules
Pepper, to taste
3 c. shredded Cheddar cheese
2 c. cubed fully-cooked ham

In a Dutch oven or large soup kettle, cook bacon over medium heat until crisp. Remove to paper towels to drain. In the drippings, sauté onion and carrots until tender. Stir in flour until blended. Gradually add milk and water. Bring to a boil; cook and stir for 2 minutes, or until thickened. Add the potatoes, corn, bouillon and pepper. Reduce heat; simmer, uncovered, for 20 minutes, or until potatoes are tender. Add cheese and ham; heat until cheese is melted. Stir in bacon. Yield: 10 servings.

Mac 'n Cheese Soup

By starting with a packaged macaroni and cheese dinner, you can have this soup ready in a jiffy.

1 (14 oz.) pkg. deluxe-type macaroni & cheese dinner (including cheese sauce pouch)
1 c. broccoli, chopped
1/2 c. onion, chopped
1 c. water
2 1/2 c. milk
1 (10 3/4 oz.) can condensed Cheddar cheese soup
1 c. cubed cooked ham

Cook macaroni according to package directions in 4-quart casserole; drain in large colander and set aside. Meanwhile, chop broccoli and onion using food chopper. Combine broccoli, onion and water in Casserole. Bring to a boil; cook 2 minutes. Do not drain. Stir in cooked macaroni, cheese sauce from pouch, milk, cheese soup and ham. Return to a boil, stirring occasionally. Ladle soup into 6 bowls. Yield: 6 servings.

Variation: Frankfurters cut into 1/2-inch slices, can be substituted for the cubed ham.

Note: Any leftover soup should be covered and refrigerated. Soup will thicken once it is refrigerated but when reheated in the microwave oven, the mixture becomes a saucy entrée.

Menu Suggestion: Make this meal with kid appeal. Serve with crisp carrot sticks made with crinkle cutter. For dessert, cut apple wedges with the apple wedger and serve with a sweet dip made of 1 (8-ounce) container strawberry yogurt and 1/2 cup thawed frozen whipped topping.

Nutritional Information Per Serving (1 1/3 cups): 380 calories, 14 gm fat, 1438 mg sodium, 3 gm dietary fiber.

Tailgate Chowder

Mark Hansen

1 T. butter
1/4 lb. smoked ham, diced
1 c. chopped onion
12 oz. Stouffer's frozen macaroni & cheese
1 (14 1/2 oz.) can chicken broth
1 can cream-style corn
1 c. milk
1/4 tsp. salt
1/4 tsp. pepper
1/2 lb. boneless, skinless chicken breasts, diced
Tabasco sauce, to taste

Heat butter in a large saucepan over medium heat. Add ham and onions; cook 5 minutes, stirring occasionally, until onions are softened and ham is lightly browned. Meanwhile, microwave the frozen macaroni and cheese according to package directions. Add macaroni and cheese, broth, corn, milk, salt and pepper; bring to a boil. Stir in chicken; reduce heat. Cover and simmer 3 to 5 minutes, until chicken is cooked through. Add a few shots of Tabasco sauce.

Keep warm in a crock-pot on low; this will stick to your ribs on a cold foot ball Saturday. Go Cyclones!

Cold Pea Soup with Mint

Margaret Elbert

1 (10 oz.) pkg. frozen tiny peas
1 med. onion, thinly sliced
1 c. water
1 T. minced fresh mint
3 c. chicken stock
2 T. flour
1/2 c. heavy cream
Salt & freshly-ground pepper, to taste
Sour cream, for garnish
Mint sprigs, for garnish

Cook peas and onion in 1 cup water until very tender. Add minced mint and purée in a blender or processor until smooth. Set aside. In a saucepan, blend 1/2 cup of the stock with the flour until smooth. Add rest of the stock and cook, stirring, until thickened. Add puréed pea mixture and bring to a boil. Then add cream, salt and pepper. Chill thoroughly. To serve, ladle soup into chilled serving bowls, garnishing with a dollop of sour cream and a sprig of mint on each serving.

Baked Potato Soup

Susan Campbell

2/3 c. margarine
2/3 c. flour
8 c. milk
5 lg. baked potatoes, peeled & cubed
4 green onions, chopped
8 slices bacon, cooked & crumbled
2 c. cubed ham
1 1/2 c. shredded Cheddar cheese
8 oz. sour cream
1 tsp. salt
1 tsp. black pepper

In a 4-quart stockpot, melt the margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly, until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently. Reduce heat and simmer 10 minutes. Add remaining ingredients. Continue cooking, stirring frequently, until cheese is melted.

Baked Potato Soup

Marty Carney

4 lg. baking potatoes
2 slices bacon
1/2 yellow or purple onion
5 c. water
2 carrots, chopped
1 stalk celery, sliced
1 c. half & half
2 tsp. butter
1/4 c. sour cream
1/2 c. grated Cheddar cheese
White pepper
Pinch of cayenne pepper
Garlic salt
Chopped bacon, for garnish
Sliced chives or green onions, for garnish
Grated Cheddar cheese, for garnish
Sour cream, for garnish

Scrub potatoes and cut out any spots. Dry potatoes and rub with olive oil. Sprinkle with kosher salt. Roast or bake at 450°. Bake until firm, not mealy.

In Dutch oven, sauté onion, carrots and celery in 3 to 4 tablespoons olive oil. (Can sauté with bacon and not use olive oil, but we prefer to cook bacon separately and degrease.) Add cooked bacon, water and soup base. Cut potatoes into pieces; do not peel. Add to pot. Cook about 1 hour. (Can purée vegetables with liquid, but we prefer chunkier soup.) Add half & half (we use skim milk for low-fat version), butter and sour cream. Add grated cheese. Season to taste with pepper, cayenne pepper and garlic salt. Reheat, do not boil. Sometimes I add Guinness to get desired consistency and hearty, Irish flavor. Garnish, if desired. Yield: approximately 10 to 12 servings.

Idaho Baked Potato Soup

Jennifer Dubendorf

2/3 c. butter or margarine
2/3 c. all-purpose flour
7 c. milk
4 lg. baking potatoes, baked (I microwave them), peeled & cubed (about 4 c.)
4 green onions, sliced (I use regular onion if I don't have green onions)
12 bacon strips, cooked & crumbled (make more, by the time everyone has a little taste you will use a whole pound)
1 1/4 c. shredded Cheddar cheese
1 c. (8 oz.) sour cream
3/4 tsp. salt
1/2 tsp. pepper

In large soup kettle or Dutch oven, melt the butter. Stir in flour, heat and stir until smooth. Gradually add milk, stirring constantly, until thickened. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat, simmer for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve immediately. Yield: 8 to 10 servings; 2 1/2 quarts.

Potato Soup

Margaret Elbert-Benson

6 bacon strips, cooked & diced
3 c. peeled or ungreased potatoes
1 (14 1/2 oz.) can chicken broth
2 sm. grated carrots
1 c. chopped onion
1 T. parsley flakes
1 to 2 stalks diced celery
3 cloves garlic
1/4 tsp. pepper
3 T. flour
3 c. milk
8 oz. Velveeta cheese

Cook bacon until crisp; dice and set aside. Place broth, potatoes, carrots, onion, parsley, celery, pepper and garlic in saucepan. Cover and simmer until potatoes and carrots are tender, about 15 minutes. Combine flour and milk until smooth; add to soup along with bacon. Bring to a boil and stir for about 2 minutes. Reduce heat and add cheese; stir until melted. Yield: 6 servings.

I prefer unpeeled potatoes. This looks great in pottery bowls and served with good bread.

Cheese-Rutabaga-Cream Soup

Ruth McCully

1 med.-sized rutabagas
2 lg. potatoes
1/2 c. diced onion
3 c. chicken broth, or 3 chicken bouillon cubes, dissolved in hot water
1/2 c. evaporated milk (or cream for a heartier soup)
1/4 pkg. Velveeta cheese, cut into cubes
Salt, to taste
Enough water to make soup the consistency desired
Fresh ground nutmeg, for garnishing each serving

Peel and cut the rutabaga and potatoes into small cubes. Put rutabaga, potatoes, onion and chicken broth into a 3- or 4-quart soup pot. Add enough water to have the liquid level about an inch above the vegetables. Cook over medium heat until the vegetables are tender. Then add the other ingredients. Stir until the cheese is melted. Put the mixture through a blender or use an immersible, hand-held blender to make the mixture smooth and creamy. Add more water if the mixture is too thick. Serve in bowls and garnish with fresh ground nutmeg. Yield: about 6 servings.

Aunt Glo's Tomato Bisque

Nora Benson

1 stick butter or margarine
1 c. chopped celery
1 c. chopped onion
1/2 c. chopped carrots
1/3 c. all-purpose flour
2 (1 lb. 12 oz.) cans tomatoes, chopped & drained
2 tsp. sugar
1 tsp. basil
1 tsp. marjoram
1 bay leaf
4 c. chicken broth
1 pt. whipping cream (2 c.)
1/2 tsp. paprika
1/2 tsp. curry powder
1/4 tsp. white pepper
Salt, to taste

Melt butter in a large saucepan. Sauté celery, onions and carrots until tender. Stir in flour. Cook 2 minutes, stirring constantly. Add tomatoes, sugar, basil, marjoram, bay leaf and chicken broth. Cover and simmer for 30 minutes, stirring. Discard bay leaf. Purée 1/3 of the mixture at a time, in the blender. Add cream, paprika, curry powder and pepper. Stir to blend. Add salt, if desired. Serve hot or cold. Yield: 4 to 6 quarts; 6 to 8 servings.

Note: You can easily lighten this up—use evaporated skim milk, or use less butter to sauté. We use fresh tomatoes and herbs. Don't forget to remove bay leaf before blending. Keeps several days in the refrigerator or freezes well.

Chilled Tomato Soup with Basil Cream

Margaret Elbert

1/2 c. lightly-packed fresh basil leaves, coarsely chopped
3/4 c. heavy whipping cream
2 c. seeded, peeled & coarsely-chopped very ripe tomatoes
2 c. chicken or vegetable stock
2 c. milk
1 tsp. honey or sugar
Salt & freshly-ground black pepper, to taste
Fresh whole basil leaves, for garnish

Early in the day, put chopped basil leaves in a small bowl. Scald the cream in a small saucepan and pour it over the basil. Let steep 1 hour, then strain the cream and chill.

In a food processor, purée the chopped tomato, stock, milk and honey until very smooth. Transfer the purée to a bowl, and season with salt and pepper. Chill.

When ready to serve, whip the basil cream. Ladle chilled soup into chilled glass cups or stemmed glasses. Dollop each serving with whipped cream and top with a fresh basil leaf. Yield: 4 to 6 starter servings.

Spicy Tomato Soup

Julie Bundy

1 T. olive oil
1 T. butter
1 1/2 c. minced onion
3 to 4 cloves garlic
1/2 tsp. salt
1 tsp. dill
Lots of fresh-ground pepper
1 (1 lb. 12 oz.) can crushed tomatoes
2 c. water
1 T. honey (opt.)
1 T. mayonnaise
2 med. fresh tomatoes, diced

Heat oil and butter in Dutch oven or kettle. Add onion, garlic, salt, dill and pepper. Stir over medium heat for 5 to 8 minutes, until onions are translucent. Add canned tomatoes, water, onion and honey. Cover and simmer over low heat for 20 to 30 minutes. You can leave the soup chunky, or I purée it, so the kids will eat it. Five minutes before serving, whisk in mayonnaise and stir in fresh tomatoes. Serve hot.

Forget canned tomato soup. This soup tastes good as is or you can also add cooked chicken for a main meal.

Tomato Soup

Bea Gibbons

1 qt. tomatoes
1/4 tsp. baking soda
3 c. milk

Heat tomatoes thoroughly. Add baking soda. Stir. Heat milk. Be sure tomatoes and milk are same temperature. Add milk to tomatoes. Season to taste.

Irish Vegetable Soup

Pat Rood

4 T. butter
1 1/4 c. potatoes, peeled & diced
1 c. peeled & chopped onions
3 1/2 c. chopped vegetables of choice (such as carrots, parsnips, celery or broccoli)
Salt & pepper
4 1/2 c. chicken stock
2/3 c. milk

Melt butter in a soup kettle. When it foams, add the vegetables and turn them until well coated. Sprinkle with salt and pepper. Cover and cook over a gentle heat for 10 minutes. Add the stock. Boil until soft, about 15 minutes. Do not overcook or vegetables will lose their flavor. Purée and add milk. Taste and correct seasoning.

Palm Springs Vegetable Soup

Marge Albers

1 can lima beans
1 can dark red kidney beans
1 can garbanzo beans
1 can green beans
1 can whole kernel corn
3 cans stewed tomatoes
1 lg. zucchini, chunked
1 lg. potato, chunked
1 lg. green pepper, diced
1 tsp. chili powder
1/2 tsp. pepper
1 tsp. basil

Place all ingredients in pan. Bring to a boil and simmer 1 hour.
Variation: Can add browned hamburger, if desired.

Zucchini and Cheese Soup

Margaret Elbert

6 sm. zucchini
1 tsp. salt
4 T. unsalted butter
1 med. onion, finely chopped
1/2 clove garlic, finely minced
1/4 tsp. rosemary, crushed
1/8 tsp. ground cardamom
Salt & freshly-ground pepper, to taste
1 qt. chicken stock
1 T. lemon juice
1/2 c. dry white wine
3/4 Emmentaler or Gruyére cheese
1/4 c. dry Madeira wine
1/2 c. freshly-grated Parmesan cheese
1/2 c. chopped raw zucchini, for garnish

Scrub zucchini, trim off ends, but do not peel. Slice thinly, sprinkle with salt and let stand for a few minutes to allow water to drain off. Pat dry with paper towels. Melt butter over low heat in a 3-quart saucepan. Add onion and garlic; cook, stirring until limp but not brown, about 5 minutes. Add zucchini slices and cook, stirring for another 5 minutes. Add seasonings, chicken stock, lemon juice and white wine. Simmer over low heat, stirring occasionally, about 20 minutes. Remove from heat and purée in a blender or processor. Return soup to pot; add grated Emmentaler or Gruyére cheese and Madeira. Simmer for another 5 minutes, or until bubbling hot and cheese is melted. Garnish with chopped raw zucchini.

Black Bean Soup

Ruth McCully

2 c. cooked black beans
1 pt. cooked tomatoes
1/3 c. chopped onion
3 garlic cloves
1/4 tsp. thyme
1/3 tsp. turmeric
1/3 tsp. cardamom
1/3 tsp. coriander
1/2 tsp. black pepper
Red pepper, to taste
3/4 c. water
1/2 c. plain yogurt

Cook the above ingredients together, blend with a food processor and then reheat before serving. Yield: about 4 servings.

Black Bean Soup

Julianne Marley

Black bean soup is a great side, or main course, to a Texas-style or Mexican meal. The best black bean soup is made with dried black beans, rather than canned. Be sure to spread the dried beans on a cookie sheet to remove any split kernels or tiny rocks that are mixed in.

1 lb. black beans, soaked in water overnight, drained & rinsed
3 T. olive oil
3 onions, diced
2 carrots, peeled & minced
3 stalks celery, minced
1/2 lb. ham, cubed
4 cloves garlic, minced
2 tsp. ground cumin
1 tsp. cayenne pepper
1 c. uncooked wheat berries
3 c. low-fat chicken broth
1 jalapeño pepper (or 2 for more heat), halved & seeded
2 bay leaves
1/4 c. dry wine (red or white)
1/2 c. sherry
Salt (if using homemade broth)
Freshly-ground black pepper

Wash black beans, cover with plenty of water and allow to soak overnight. Rinse and drain the beans; set aside. Heat olive oil in a large heavy stockpot over medium heat. Add onion, carrot and celery. Cook until tender and fragrant, about 15 minutes. Add ham, garlic, cumin and cayenne pepper; sauté 2 more minutes. Add beans, wheat berries, broth, jalapeño peppers and bay leaves to soup pot. Bring to a boil; reduce heat and cover; simmer 21/2 to 3 hours. As the beans cook, add more water, if needed, to keep them from becoming too dry. Remove and discard the jalapeño halves and the bay leaves. (For smoother soup, purée half of the beans in a blender, a little at a time, and return them to the stockpot to thoroughly reheat, if desired.) Add wine and sherry; warm. Salt and pepper to taste. (If using canned broth, additional salt should not be necessary.) Serve hot with cornbread. (Goes well with jalapeño corn bread.) Yield: 10 to 12 servings.

Pasta Fagioli Soup

Rosie Biondi

(Italian Bean Soup)

1 c. oil
1 c. chopped onion
1/2 c. diced celery
2 qt. tomato juice
2 c. water
1 (No. 2) Northern beans
1 (No. 2) can dark red kidney beans
1 (No. 2 can) diced carrots
Salt & pepper, to taste
1/2 tsp. minced garlic
2 c. cooked sm.-shell pasta (1 c. uncooked)

In large pan, sauté the oil, onion and celery until transparent. Add and simmer the next 7 ingredients. Cook for 30 minutes. Five minutes prior to serving, add the cooked pasta.

Andersen's Pea Soup

Jennifer Dubendorf

(Original Recipe)

2 qt. soft water
2 c. Andersen's specially selected green split peas
1 stalk celery, coarsely chopped
1 lg. carrot, chopped
1 sm. onion, chopped
1/4 tsp. ground thyme
Pinch of cayenne pepper
1 bay leaf
Salt & pepper

Boil hard for 20 minutes, then slowly, until peas are tender. Strain through fine sieve and reheat to boiling point. Yield: 8 bowl of Andersen's famous split pea soup.

You're in for a treat! The one that made Andersen's nationally famous.

Beef Noodle Soup

Ron Griffith

2 c. beef, cooked & cut into cubes
2 qt. beef broth
2 c. noodles (dry)

Cook noodles separately. Add to other ingredients. Simmer 1 hour. Salt and pepper to taste.

Beef-Fresh Vegetable Soup

Marge Benson

Brown 1 pound chopped lean stew meat in 3 tablespoons vegetable oil. Add 1 cup chopped onion, celery, mushrooms, carrots, broccoli, cauliflower and potatoes for a total of 8 cups of fresh vegetables.

Add:

1 (14-ounce) can petite diced tomatoes
2 (14 oz.) can 90% fat-free beef broth
2 (8 oz.) cans tomato juice

Bring all to a boil; turn burner down and let simmer for 3 to 4 hours. Season with salt and pepper to taste. Yield: 8 to 10 servings.

Cheeseburger Soup

Carla Schaefer,
Ann Schmitt

1 lb. lean ground beef
4 T. butter, divided
3/4 c. chopped onion
3/4 c. chopped carrots
3/4 c. chopped celery
2 tsp. dried basil
2 (14.5 oz.) cans chicken broth
4 c. (3 med.) peeled & diced potatoes
1/4 c. flour
2 c. (8 oz.) shredded American cheese
1 (12 oz.) can evaporated milk
Salt & pepper, to taste

Cook ground beef in large saucepan over medium heat until brown; drain. Melt 1 tablespoon butter in same saucepan over medium heat. Add onion, carrots, celery and basil; cook, stirring occasionally, or about 10 minutes until tender. Add broth, potatoes and cooked beef; bring to a boil. Reduce heat to low; cover. Cook, stirring occasionally, 10 to 12 minutes, or until potatoes are tender.

Melt remaining butter in small saucepan over medium heat. Add flour; cook, stirring constantly, 3 to 5 minutes, or until bubbly. Add to soup. Bring to a boil. Cook, stirring occasionally, 2 minutes. Reduce heat to low; add cheese, milk, salt and pepper. Stir until cheese is melted. Yield: 8 servings.

Hamburger Soup

Gabrielle Hansen

2 lb. hamburger
1 sm. yellow onion, diced
1 can beef broth
1 can chicken broth
1 can green beans, drained
1 can whole kernel corn, drained
1 can peas, drained
1 can lima beans, rinsed & drained
1 sm. can tomato sauce
1 sm. can diced tomatoes
1/2 can water
2 to 3 carrots
4 potatoes
1/2 can V8 juice
1/2 can beer
Season, to taste

Chop carrots and potatoes. In a saucepan, cover with water and bring to a boil. Cook until tender, but not mushy. Drain. Meanwhile, brown meat and onion together; drain fat. Put all ingredients in a soup kettle. Cook on low for 1 or more hours.

Hamburger Soup

Bill and Diana Shonrock Family

2 lb. lean ground beef
1 c. chopped onion
1 c. diced potatoes
1 c. diced carrots
1 c. shredded cabbage
1 c. diced celery
1/4 c. raw rice
1 qt. tomato juice
Salt & pepper

Brown onion and hamburger with salt and pepper; drain fat. Add 3 cups water, vegetables and rice. Cook until vegetables are tender, about 20 minutes. Add tomato juice and simmer for an hour.

This hearty soup is a 1-pot meal that was a favorite of the whole family.

Hamburger Vegetable Soup

Doris Kleinschmidt

1 lb. ground beef, browned & drained
1 env. onion soup mix
3 c. boiling water
1 T. soy sauce
1/4 tsp. pepper
1/4 tsp. oregano
1/4 tsp. seasoned salt
1 (8 oz.) can tomato sauce
1 c. sliced carrots
1 c. sliced celery

Cook above ingredients gently, until vegetables are tender. Then, add 1 cup macaroni shells or other pasta, cooked and drained. Yield: 6 medium-size servings.

Variation: May add 1/4 cup grated Parmesan cheese, if desired.

Hungry Woman Soup

Margaret Elbert

1/2 lb. bacon
1 lb. ground beef
1/3 c. rice (raw)
1 can tomato soup
1 med. onion, chopped
1/2 c. celery, chopped
2 c. diced carrots
2 c. diced potatoes

Chop bacon and brown. Remove from pan and brown ground beef in bacon drippings. Drain off excess fat. Add remaining ingredients, including bacon. Simmer 2 to 3 hours.

Red Lantern Soup

Margaret Elbert

1 lb. hamburger
2 sm. cans tomato sauce
1 qt. V8 juice
4 c. water
2 pkg. frozen mixed vegetables (pick your favorites)
1/2 to 1 pkg. dry onion soup mix

Brown and drain hamburger. Add rest of ingredients. Bring to a boil and simmer about 30 minutes.

Grampie Berg's Ham and Rice Soup

Rylee Gibbs

4 slices cooked ham
2 tomatoes, peeled & sliced
1 onion, diced
4 T. margarine
1 c. uncooked white rice
6 c. water
1 beef bouillon cube
A sprinkle of saffron
Salt & pepper, to taste
1 tsp. fresh thyme
Romano cheese, grated
1 clove minced garlic
Dash of liquid smoke
Dried fresh parsley, for color

Cube ham, tomato and onion. Melt butter in soup pot. Add ham, tomato and onion. Cook over low heat for 2 minutes. Add rice and stir well. Add 6 cups water and bouillon, saffron, salt, pepper, thyme, garlic and liquid smoke. Raise heat to medium and cook slowly for 30 minutes, uncovered, then cover and simmer for a few minutes. Serve topped with grated Romano cheese. Yield: 4 servings.

Country Mushroom and Sour Cream Soup

Reno Berg

1 lb. fresh mushrooms, finely chopped
1 lg. carrot, cut julienne style
1 potato, diced
2 lg. onions, finely sliced
8 T. olive oil
6 c. water (or more if needed)
1 beef bouillon cube
Salt & pepper, to taste
1 c. sour cream
Chopped chives, for garnish

Prepare vegetables. Place oil in a soup pot. Sauté mushrooms, carrots, potato and onions for 3 to 4 minutes, stirring continually. Add water and bouillon cube; cook slowly, covered, over medium heat for 30 minutes. Add salt, pepper, paprika and sour cream. Stir and mix well; simmer for 10 minutes. Serve the soup hot, sprinkling finely-chopped chives on top as for garnish. Yield: 4 servings.

Tortellini

Tina Hansen,
In Memory of her Nona, Ida Biondi

FILLING:
1 lb. veal or breast of hen
1/2 tsp. nutmeg
3 eggs
1 c. grated Italian cheese
Salt & pepper, to taste

Fry meat in a little butter. Then grind fine. Put in remaining ingredients. Mix well.

PASTA DOUGH:
7 c. flour
7 eggs
1 tsp. salt

Mix well, then knead until smooth. Let set in covered bowl for 1 hour. Take small amount and roll dough very fine. Cut in 1-inch squares; put small amount of meat mixture in center of square. Fold the dough in half. Press edges, then take the 2 bottom corners and bring together and squeeze dough. When folded correctly, they should look like little caps. Cook in good chicken broth until done.

Note: The uncooked tortellini may be frozen.

This is a soup that is served prior to most holiday meals in my family.

Italian Sausage Soup with Tortellini

Fr. Terry Rassmussen

1 lb. Italian sausage
1 c. coarsely-chopped onion
2 garlic cloves, sliced
5 c. beef broth
1/2 c. water
1/2 c. dry red wine or water
2 c. (4 med.) chopped, seeded & peeled tomatoes
1 c. thinly-sliced carrots
1/2 tsp. basil leaves
1/2 tsp. oregano leaves
1 (8 oz.) can tomato sauce
1 1/2 c. sliced zucchini
8 oz. (2 c.) frozen meat or cheese-filled tortellini or very sm. ravioli
3 T. chopped fresh parsley
1 med. green pepper, cut into 1/2" pieces

If sausage comes in casing, remove casing. In 5-quart Dutch oven, brown sausage. Remove sausage from Dutch oven; drain, reserving 1 tablespoon drippings in Dutch oven. Sauté onions and garlic in reserved drippings until onions are tender. Add beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce and sausage. Bring to a boil. Reduce heat; simmer, uncovered 30 minutes. Skim fat from soup. Stir in zucchini, tortellini, parsley and green pepper. Simmer, covered, an additional 35 to 40 minutes, or until tortellini are tender. Sprinkle Parmesan cheese on top of each serving. Yield: 8 (1 1/2-cup) servings.

Italian Sausage Soup

Judy Trumpy

1 lb. Italian sausage, cooked & drained
1 c. onion, coarsely chopped
2 T. garlic, sliced or minced
5 c. beef broth
1 c. dry red wine or water
2 (28 oz.) cans tomatoes, chopped
2 c. thinly-sliced carrots
1 tsp. basil leaves
1 tsp. oregano leaves
1 (15 oz.) can tomato sauce
1 1/2 c. zucchini, sliced
1 (8 to 12 oz.) pkg. tortellini, dry (meat or cheese)
3 T. fresh parsley (dry is OK)
1 med. green pepper, cut into 1/2" pieces
1 or 2 cans white cannellini beans, drained & rinsed
1/2 c. grated Parmesan cheese

Sauté sausage with onion and garlic until sausage is done and onions are translucent; drain fat well. You can "wash" sausage too, if desired. Add beef broth, wine, tomatoes, carrots, basil leaves, oregano leaves and tomato sauce; bring to a boil, reduce heat and simmer, uncovered, for 20 minutes. Add zucchini, tortellini, parsley, green pepper, beans and Parmesan cheese, and simmer, covered, for 20 to 30 minutes, or until tortellini is tender. Watch this stage as the pasta can easily get overcooked and vegetables become too soft. Serve in soup bowls with a sprinkling of Parmesan cheese.

Add a green salad and hot French bread to completely the meal.

Note: This soup freezes well in individual containers for quick lunches.

Sausage Stroganoff Soup

Rosie Biondi

1 (12 oz.) pkg. brown & serve sausage links, cut
1 garlic clove, minced
1 (5 oz.) pkg. scalloped potatoes
3 c. water
1 can chicken broth
1 jar sliced mushrooms, drained
1 c. half & half
1 c. sour cream
2 T. Dijon mustard
Paprika

In a large saucepan, cook sausage and garlic until lightly browned, about 6 minutes. Stir in contents of potato and sauce packets. Add water, broth and mushrooms. Bring to a boil. Reduce heat; simmer, uncovered, for 14 to 16 minutes, or until potatoes are tender. Stir in cream, sour cream and mustard; heat through—do not boil. Sprinkle with paprika before serving. Serve with warm baking powder biscuits.

Olive Garden Soup

Gabrielle Hansen

1 1/2 lb. ground beef
1 med. onion, chopped
2 (20 oz.) cans minestrone
1 (16 oz.) can kidney beans, drained
1 (10 oz.) can Ro-Tel tomatoes
1 soup can water
Salt & pepper, to taste

Brown ground beef and onion. Drain. Add minestrone, kidney beans, tomatoes, water, salt and pepper. Simmer for 30 minutes, stirring occasionally.

Pizza Soup

Alice McNertney

1 lb. mild Italian pork sausage
1 med. chopped onion
1 (28 oz.) can chopped tomatoes
2 (8 oz.) cans tomato sauce
2 (8 oz) cans water
3 cubes chicken bouillon
3/4 tsp. garlic salt
3/4 c. sm.-shell macaroni
Shredded Mozzarella cheese, for top

Brown sausage and onion; drain. Stir in remaining ingredients, except macaroni. Cover. Simmer for 15 minutes. Stir in macaroni and cook for 12 minutes, or until tender. Top each serving with cheese.

Pizza Soup

St. Cecilia School Kitchen

1 can tomato soup
1 soup can <u>whole</u> milk
1/2 c. chopped pepperoni

Mix and heat through. Serve with shredded Mozzarella cheese on top of soup.

Note: The key ingredient is the whole milk.

Spaghetti Soup

Alice McNertney

1 lb. ground beef
1 1/2 c. chopped onion
1 sm. green pepper, chopped
1/2 c. chopped celery
1 med. carrot, chopped
2 cloves garlic, minced
2 1/2 c. water
2 (14 1/2 oz.) cans diced tomatoes
1 (13 to 15 oz.) jar spaghetti sauce
1 T. sugar
1/2 tsp. dried Italian seasoning
1/2 tsp. salt
1/4 tsp. black pepper
Dash of crushed red pepper
2 oz. spaghetti, broken in 2" pieces
1 can chicken broth (opt.)

In large saucepan, cook meat, onion, pepper, carrot and garlic over medium heat. Drain fat. Add water, undrained tomatoes, spaghetti sauce, sugar and seasonings. Bring mixture to a boil and add broken spaghetti. Return to boil, reduce heat and boil gently, uncovered, for 12 to 15 minutes, or until spaghetti is tender. If it seems thick, add 1 can chicken broth. Serve immediately. Garnish with fresh herb sprigs.

Vermont Chicken Soup

Marge Albers

2 qt. (64 oz.) chicken broth
2 c. picante V8 juice
5 oz. frozen chopped spinach, chopped (Bird's Eye)
14 oz. diced tomatoes
1 lb. chicken breast, diced (raw)
6 oz. sm.-shell pasta
Pinch of garlic powder
1/2 tsp. oregano
1/2 tsp. basil
1/4 tsp. black pepper

Mix all ingredients in soup kettle. Bring to a boil. Simmer 30 to 40 minutes.

Be careful how you live - you may be the only Bible some people read.

Turtle Soup

Eddie and Terri Boylston

5 lb. turtle meat
Water
6 onions, divided
8 stalks celery, divided
3 bell peppers, divided
2 whole garlic heads, divided
1 bunch green onions
6 (14 oz.) cans whole tomatoes
4 bay leaves
3 sticks butter
3 c. flour
12 c. stock
6 T. Worcestershire sauce
Tabasco sauce
3 lemons
8 eggs
1 c. dry sherry
Salt & pepper

Put meat in large pot and cover well with water. Add 2 onions, 2 celery stalks, 3 pods garlic and 1 bell pepper; bring to boil. Vegetables can be left whole or cut into chunks. Let boil for about 1 hour, or until turtle meat is tender. After meat is boiled, remove from pot and strain stock to save for soup. Cut up meat in small chunks. Chop up remaining seasonings (onions, garlic, celery, bell pepper and green onions). Squeeze juice from tomatoes and save. Place chopped seasonings, tomatoes and bay leaves in pot with butter. Let cook until soft. After seasoning has cooked, add flour and mix well. Add stock gradually, then Worcestershire sauce, Tabasco sauce and juice from tomatoes. Stir well with a wire whisk. Let soup come to a boil and add meat. Grind lemon and eggs and add to soup. Add salt and pepper. Let cook for about 1 1/2 hours over low heat. If soup is too thick, thin with more stock or water. Remove from heat and stir in dry sherry. Yield: 12 servings.

Chicken, Wild Rice and Mushroom Soup

Ruth McCully

Combine in a soup pot:

6 c. water
1 raw, diced chicken breast
1 clove minced garlic
3/4 c. diced onion
2/3 c. wild rice
1 rib diced celery
1 diced carrot
1 sprig fresh rosemary
3/4 c. sliced fresh mushrooms
1 1/2 T. Jamison's soup base

Cook about 45 minutes. Stir in 3 rounded tablespoons of sour cream. Heat about 3 more minutes, until the sour cream is well mixed. Yield: about 4 to 5 servings.

Wild Rice Soup

Caroline Peterson

1/2 c. uncooked wild rice
2 c. water
2 T. butter
1 med. onion, minced
1 qt. milk
2 cans cream of potato soup
1 lb. Velveeta cheese

In a separate saucepan, prepare wild rice according to package directions. Sauté onion in butter until tender. Add water, milk and potato soup. Increase heat to medium, stirring occasionally. When mixture is hot, add cheese in chunks to speed melting. When creamy, add cooked wild rice. Garnish with crumbled bacon, if desired.

Wild Rice Soup

Jolene Pepper

2 cans cream of potato soup
3 c. milk
1 box Uncle Ben's Original wild rice (prepared according to pkg. directions)
1/3 lb. Velveeta cheese, cubed
2 chicken breasts, cooked, seasoned & cut up

Mix all ingredients in crock-pot. Stir occasionally until cheese is melted. Cook about 3 hours.

Wild Rice Soup

Rylee Gibbs

1/2 c. wild rice (uncooked)
1 can real bacon bits
1 T. onion flakes
2 cans cream of potato soup
1 qt. whole milk + 1 can
1 pkg. shredded Velveeta cheese

Cook wild rice and drain. Add rest of the ingredients and heat slowly on stove.

Amy's Chili Recipe

Amy Behling

1 lb. ground beef
1 lg. onion, chopped (1 c.)
1 tsp. garlic powder
2 (14.5 oz.) cans whole tomatoes
2 (15 oz.) cans tomato sauce
3 med. stalks celery, sliced
3 T. chili powder
2 tsp. salt
1 tsp. sugar
2 tsp. Worcestershire sauce
1/2 tsp. Red Hot (opt.)
1 (30 oz.) can light red kidney beans
1 (7 oz.) box Creamette pasta shells

Cook and stir hamburger, onion and garlic in a 3-quart saucepan until hamburger is light brown; drain. Stir in everything else, except kidney beans and pasta shells. Heat to boiling; reduce heat to low or slightly above and simmer 1 hour (45 minutes is OK too), covered*.

Stir in beans. Heat to boiling; reduce heat. Simmer, uncovered, until hot, about 15 minutes.

*Prepare pasta shells after meat mixture has been simmering 1/2 hour. Add pasta before serving.

Chili

Patty Willadsen

3 lb. hamburger, browned
1 c. chopped onion
4 cans chili beans
1 can kidney beans
1/2 can tomato juice
1 can V8 juice
1 1/2 T. salt
1/2 c. sugar
1/8 c. chili powder
1 to 2 cans tomato paste
Jalapeño peppers (opt.)
Chopped tomatoes (opt.)
Salsa (opt.)

Mix all together and simmer in crock-pot all day.

Sign on church bulletin board - visitors welcome, members expected.

Grammie and Grampie Nespor's Darn Good Chili

Nespor Family

2 lb. ground beef or ground turkey
1 med. onion, chopped
1/2 c. red bell pepper
1/2 c. green bell pepper
1 c. celery, chopped
1 (28 oz.) can stewed tomatoes (undrained)
1 (6 oz.) can tomato paste
1 (4 oz.) can green chilies
4 cloves garlic, minced
1 tsp. salt (opt.)
1/2 tsp. black pepper
2 tsp. chili powder
1 tsp. cumin
1 (28 oz.) can chili beans in gravy

Brown ground beef and onion; drain. Add remaining ingredients, except the chili beans. Bring to a boil. Reduce heat, cover and simmer for 45 minutes. Add chili beans in gravy and simmer for an additional 15 minutes.

Or, put all ingredients (leave ground beef or ground turkey uncooked) in a large crock-pot and stir. Cook on low heat for 8 hours.

Meaty Mushroom Chili

Gerry Abel

1 lb. Italian sausage
1 lb. ground beef
1 c. onion, chopped
1 lb. fresh mushrooms, sliced
2 cans tomato sauce + 2 cans water
1 (6 oz.) can tomato paste
1 tsp. sugar
1 tsp. salt
1 tsp. garlic powder
1 tsp. dried oregano
1 tsp. Worcestershire sauce
1/2 tsp. basil
1/2 tsp. pepper
1/2 tsp. cumin

In a large saucepan, cook sausage, beef and onion over medium heat; drain. Stir in mushrooms, tomato sauce, water, tomato paste and seasonings. Bring to a boil. Reduce heat and cover; simmer for 1 hour. Yield: 8 servings.

White Chili

Christine Baker

3 boneless, skinless chicken breasts, cooked & cubed (or can use cooked, canned chicken breast meat)
1 sm. onion, diced
2 cloves garlic
3 cans Great Northern beans
1 can chicken broth
8 oz. Monterey Jack cheese, shredded
1 can chopped green chilies
1/2 tsp. cumin
1/2 tsp. cayenne pepper
1 tsp. oregano

Combine all ingredients and cook in crock-pot for 2 hours.

Top Secret Recipes Version of Chili's Chicken Enchilada Soup

It's an item that you won't even find on the current menu at this national restaurant chain. But ask your server what soups are available and this is a selection that's available every day of the week. This dish is one of Chili's most raved-about items, and a recipe to clone the delicious soup is easily one of the most requested. The secret here is the addition of masa harina—corn flour that you will find in your supermarket near the other flours, or in the Mexican food section. You'll find the recipe for the pico de gallo garnish in the Chili's Nacho Burger clone recipe from last November. Enjoy, amigos!

1 T. vegetable oil
1 lb. chicken breast fillets (approx. 3 fillets)
1/2 c. diced onion
1 clove garlic, pressed
4 c. chicken broth
1 c. masa harina
3 c. water
1 c. enchilada sauce
16 oz. Velveeta cheese
1 tsp. salt
1 tsp. chili powder
1/2 tsp. cumin
Shredded Cheddar cheese, for garnish
Crumbled corn tortilla chips, for garnish
Pico de Gallo, for garnish

Add 1 tablespoon oil to a large pot over medium heat. Add chicken breasts to pot and brown for 4 to 5 minutes per side. Set chicken aside. Add onions and garlic to pot and sauté over medium heat for about 2 minutes, or until onions begin to become translucent. Add chicken broth. Combine masa harina with 2 cups water in a medium bowl and whisk until blended. Add masa mixture to pot with onions, garlic and broth. Add remaining water, enchilada sauce, cheese and spices to pot and bring mixture to a boil. Shred chicken into small bite-size pieces and add it to the pot. Reduce heat and simmer soup for 30 to 40 minutes, or until thick. Serve soup in cups or bowls, and garnish with shredded Cheddar cheese, crumbled corn tortilla chips and pico de gallo. Yield: approximately 12 servings.

Recipe from http://www.topsecretrecipes.com.

Mexican Corn Soup

Julie Haas

3 T. butter
1/3 c. chopped green pepper
1/4 c. sliced green onion
1 lg. clove garlic, minced
1/4 tsp. oregano
1/4 tsp. pepper
1 bay leaf
5 T. flour
2 to 3 drops red pepper sauce
3 c. chicken broth
1 1/2 c. salsa
1 can corn, drained
2 c. shredded Monterey Jack cheese

Sauté green pepper, green onion and garlic in butter. Add seasonings, pepper sauce and bay leaf; mix in flour. Add chicken broth, salsa and corn. Heat together. Add cheese. Garnish with tortilla chips, shredded cheese and cilantro.

Enjoy.

Sopa di Lima

This Mexican-flavored concoction has all the benefits of chicken soup (rumored to cure the common cold!), and kids will have fun crumbling the chips into their bowls.

2 tsp. vegetable oil
2 onions, finely chopped
1 tomato, chopped
1/2 sweet green or red pepper, chopped
1 to 2 limes
8 c. chicken broth
2 c. thinly-sliced or cubed cooked chicken (opt.)
Salt & pepper, to taste
Hot pepper sauce, to taste
1 lg. ripe avocado, chopped
1 pkg. tortilla chips

In a soup pot, warm oil over moderate heat. Add onions and sauté 4 to 5 minutes, stirring frequently. Add the tomato and pepper; sauté 2 minutes. Stir in the juice of 1 lime and the chicken broth; simmer 2 minutes. Add chicken, if using, and season the mixture with the salt, pepper and hot pepper sauce. Stir in the remaining lime juice, if needed. Place 2 tablespoons of avocado into each soup bowl along with a few tortilla chips and ladle the hot soup on top. Yield: 8 servings.

Taco Soup

Marge Benson

1 1/2 lb. lean ground beef
1/2 c. chopped onion
2 (16 oz.) cans diced tomatoes
2 (16 oz.) cans red kidney beans
1 (16 oz.) can whole kernel corn
2 (8 oz.) cans tomato sauce
1 (1 1/4 oz.) pkg. taco seasoning

Brown ground beef; add all other ingredients in order given. Cook over low heat for 1 1/2 hours. Serve with a heaping tablespoon of sour cream and shredded Cheddar cheese on top. Yield: 8 servings.

Cindy Stark's Shrimp Bisque

Tina Hansen

1 lg. onion
1/4 stick butter
1 pkg. fresh mushrooms, sliced, or 2 cans sliced mushrooms, drained
2 cans cream of mushroom soup
2 cans cream of celery soup
1 qt. half & half
1 lb. cooked shrimp
1 c. whipping cream
Fresh chopped parsley
1 jar roasted red peppers, chopped
Soy sauce

Sauté onion in butter. Add mushrooms until cooked through. Next, add cans of soup and half & half. Heat thoroughly. Add shrimp and whipping cream. Simmer. Add parsley and red peppers. Add 6 to 9 shots of soy sauce.

Oyster Artichoke Soup

Eddie and Terri Boylston

2 doz. oysters with liquid
2 chicken bouillon cubes
5 T. butter
5 T. flour
1/2 c. sliced green onion tops
2 T. parsley, minced
1/2 tsp. salt
1/2 tsp. thyme
1/2 tsp. cayenne pepper
1 c. heavy cream
1 (13 3/4 oz.) can artichoke hearts, drained
Additional minced green onions, for garnish

In glass measuring cup, drain oyster liquid. Add water if necessary to make 3 cups of liquid. Set oysters aside. In medium saucepan over medium heat, bring oyster water and bouillon cubes to boiling; reduce heat and simmer for 10 minutes. Set aside. In large skillet over medium heat, melt butter; whisk in flour, stirring constantly, and cook for 2 minutes. Stir in green onion tops, parsley, salt, thyme and cayenne pepper. Gradually whisk in reserved oyster liquid and cream until mixture is smooth. Bring to just boiling; lower heat. Add oysters and artichokes; cook just until edges of oysters begin to curl and soup is hot, between 2 and 4 minutes. Ladle into warm soup bowls. If desired, garnish with green onion tops, minced. Yield: 6 (1-cup) servings.

Seafood Okra Gumbo

Eddie and Terri Boylston

3 cloves garlic
2 onions
2 lb. okra
2 lb. shrimp
2 T. oil
1 gal. water
1/2 doz. crabs, cleaned (including claws)
1 lb. frozen crabmeat
1 lb. cubed ham
1/2 green pepper
1/2 tsp. oregano
1/2 tsp. thyme
3 bay leaves
1 lg. can Ro-Tel tomatoes
1 can tomato sauce
2 tsp. crab boil
Cayenne pepper, to taste
Salt

Rinse and dry okra and cut into 1/2-inch slices. Heat oil and fry onions, ham and crabs; add okra and fry a little. Add water and bring to a boil; add tomatoes and sauce, oregano, thyme, bay leaves, and salt and pepper to taste. Simmer for 20 minutes. Add shrimp and cook for at least 20 minutes. Serve with rice. Yield: 8 or more servings.

County Cork Irish Stew

Patricia P. Hagarty

8 sm. lamb chops, thawed
Salt & pepper
1 T. vegetable oil
Parsley
Bay leaves
Peppercorns
Thyme
Rosemary
1 lb. potatoes (3 to 4 med.)
2 c. finely-shredded cabbage
1 med. onion, chopped
1 lg. leek white, thin sliced
12 sm. white onions
1 1/2 c. celery stalks, diced
1 1/2 c. peas
Chopped fresh parsley

Season chops with salt and pepper. Heat oil in saucepan wide enough to hold all chops in single layer. Brown on both sides. Spoon off any melted fat and add enough water to cover chops. Bring to a boil and add parsley, bay leaf, peppercorns, thyme and rosemary enclosed in cheesecloth. Lower heat and simmer. Meanwhile, quarter the potatoes. Add potatoes, cabbage, onion, well-rinsed leek, white onions and celery to chops and liquid. Simmer 20 minutes, then add peas. Add a little more water if needed during cooking. Simmer 10 minutes more, or until potatoes are tender. Correct seasoning. Garnish with parsley and serve.

Jim's Oyster Stew

Bea Gibbons

1/2 c. diced, peeled boiling potatoes
1 T. olive oil
1/4 c. chopped onion
2 pt. fresh oysters (reserve liquid)
2 T. fresh parsley
2 T. minced garlic
1 1/2 tsp. salt
1/4 tsp. white pepper
Fresh ground pepper, to taste
1/2 tsp. hot pepper sauce
1/2 tsp. Worcestershire sauce
1 c. heavy cream
2 green onions or scallions, finely minced
2 T. butter

In 3 cups boiling water, cook the potatoes until firm-tender. Heat oil in a large skillet over high heat. Add onions and sauté for 30 seconds. Add reserved oyster liquid and cook 30 seconds more. Add parsley, garlic, potatoes, salt and white pepper; bring to a simmer. Stir in hot sauce and Worcestershire sauce; simmer for 1 minute. Add cream and cook for 3 minutes. Fold in green onions and oysters; cook just until the edges of the oysters start to curl, for about 2 minutes. Stay with it to be sure the oysters don't overcook. Serve 1 1/2 cups stew in soup bowls. Top with black pepper.

My son, Jim, loves to cook and this is one of our favorite soups at Christmas time.

Lazy Man's Beef Stew

Laura Frantzen

2 lb. stew meat
4 lg. carrots, cut into pieces
1 can tomato soup
1 c. water
1 bay leaf
3 med. potatoes, cut into pieces
2 slices of onion
1 pkg. frozen peas

Spray a large casserole dish with nonstick cooking spray. Combine beef, carrots, tomato soup, water, bay leaf, potatoes and onions. Cover and bake in 275° oven for 4 hours. Remove from oven; add frozen peas and a little more water if needed, and cook for 1 hour, or longer.

Winter Beef Stew

Tom and Mary Sailer

1 lb. boneless beef chuck, cut into 3/4" cubes
2 T. cooking oil
2 (14 1/2 oz.) cans beef broth
2 tsp. Worcestershire sauce
2 tsp. snipped fresh oregano, or 3/4 tsp. dried, crushed
2 tsp. snipped fresh basil, or 3/4 tsp. dried, crushed
1/2 tsp. pepper
2 c. cubed, unpeeled Yukon Gold potatoes (or other potatoes)
1 c. frozen cut green beans
1 c. sliced carrots
1 c. sliced celery
1 (15 1/2 oz.) can Great Northern beans, rinsed & drained
1 (14 1/2 oz.) can diced tomatoes
1 sm. yellow summer squash or zucchini, sliced

In Dutch oven, brown meat, half at a time, in oil. Drain fat. Return meat to pan. Stir in broth, Worcestershire sauce, dried herbs and pepper; bring to a boil. Reduce heat; simmer, covered, 1 hour. Stir in potatoes, green beans, carrots and celery. Bring to boiling. Reduce heat; simmer, covered, 20 minutes. Stir in Northern beans, tomatoes, squash and fresh herbs, if using. Return to boil; reduce heat. Cover; simmer for 5 minutes more. Yield: 6 servings.

Pho

Patricia P. Hagarty

(Vietnamese Beef and Noodle Soup)

In Vietnam, a bowl of this noodle soup—or one of its variations—is often served for breakfast.

1 lb. very lean sirloin of beef, trimmed of all visible fat
1/4 lb. Chinese or Vietnamese rice noodles (hunh pho)
3 c. homemade beef stock
3 T. Asian fish sauce (nam gla)
1 1/3 c. fresh bean sprouts

OPTIONAL ACCOMPANIMENTS:
1 sm. onion, peeled & very thinly sliced
4 scallions, trimmed & very thinly sliced
2 sm. Thai chili pepper, or 1 sm. jalapeño pepper, very thinly sliced crosswise
1/3 c. fresh cilantro leaves or Thai basil, coarsely chopped
Asian hot chili sauce

Wrap beef in plastic wrap and place in freezer for about 1 hour. Meanwhile, fill a large bowl with cold water; add rice noodles. Let soak until soft, about 30 minutes. Drain; set aside. Combine beef stock, 1 1/2 cups water and fish sauce in a large saucepan and set over medium-high heat.

Remove beef from freezer. Using a mandoline or a very sharp knife, slice beef into very thin (1/8-inch) strips. Divide noodles among 6 serving bowls and arrange strips of meat over them. Raise heat under stock, and bring to a boil. Pour boiling stock over meat and noodles, pushing beef into hot liquid so that it cooks. Arrange bean sprouts and other accompaniments over beef and noodles; serve immediately with Asian chili sauce, if desired.

Nutritional Information Per Serving: 208 calories, 4 gm fat, 42 mg cholesterol, 22 gm carbohydrate, 946 mg sodium, 19 gm protein, 1 gm dietary fiber.

Hot and Sour Soup

Patricia P. Hagarty

(Vietnamese Soup)

8 c. homemade chicken stock, or canned low-sodium chicken broth, skimmed of fat
1 (10 oz.) whole boneless & skinless chicken breast
2 tsp. toasted sesame oil
2 cloves garlic, minced
1 sm. onion, cut lengthwise into 1/4" thick slices
4 oz. shiitake mushrooms, stemmed & sliced 1/4" thick
2 carrots, peeled & cut into matchsticks
1 1/2 tsp. grated ginger
1 tsp. freshly-ground black pepper
Pinch of cayenne pepper
1/2 tsp. salt
3 T. cornstarch
3 T. low-sodium soy sauce
6 T. rice-wine vinegar
1 lg. whole egg + 1 lg. egg white, beaten
3 lg. scallions, trimmed & cut crosswise into 1/4" thick slices
6 oz. firm or extra-firm tofu, cut into 1/2" cubes

In a small saucepan, bring 3 cups chicken stock to a boil. Add chicken breasts; poach until cooked through, about 12 minutes. Transfer chicken to a cutting board; slice in half crosswise, then into 1/4-inch thick strips. Set aside. Pass stock through a cheesecloth-lined sieve set over a medium bowl; set aside.

In a 6-quart saucepan, heat oil over medium-low heat. Add garlic and onion; cover. Sauté, stirring occasionally, until translucent, 6 to 7 minutes. Add mushrooms and sauté until tender, about 5 minutes. Add reserved and remaining chicken stock, carrots, ginger, black pepper, cayenne pepper and salt; bring liquid to a boil. Reduce heat and simmer until carrots are tender, about 3 minutes.

Place cornstarch in a small bowl and slowly whisk in soy sauce until cornstarch has dissolved. Whisk in vinegar. Slowly whisk cornstarch mixture into soup. Simmer until soup is clear, 5 to 7 minutes. Add reserved chicken and continue simmering until chicken is heated through, about 2 minutes. Turn off the heat.

Slowly pour beaten eggs through a perforated spoon into soup. Cover soup, and let stand 1 minute. Remove the cover and gently stir. Add scallions and tofu. To serve, ladle into individual bowls. Yield: 8 servings.

Nutritional Information Per Serving: 206 calories, 5 gm fat, 65 mg cholesterol, 9 gm carbohydrate, 500 mg sodium, 22 gm protein, 2 gm dietary fiber.

Swiss Cherry Soup

Denise Griffith

1/2 c. raisins
1/4 c. lemon juice
1 stick cinnamon
6 thin slices navel orange
5 thin slices lemon
1/3 c. honey
3 c. water
2 c. pitted fresh cherries
2 c. sliced, peeled peaches
2 T. cornstarch, dissolved in 1/4 c. cold water

In medium-size saucepan, combine raisins, lemon juice, cinnamon stick, orange slices and lemon slices. Add water. Place over medium heat and bring to a boil. Reduce heat, cover and simmer for 15 minutes. Remove cinnamon stick. Add cherries, peaches and honey to soup mixture and bring to a boil. Slowly add cornstarch mixture to hot soup. Cook, stirring constantly, until soup is clear, about 2 to 3 minutes. Remove saucepan from heat, immediately pour soup into a bowl and cool. Cover and place in refrigerator several hours, or overnight. Serve chilled soup.

Salads

Rich Cherry Jello

Lisa Dolan

2 sm. pkg. cherry Jello
3 c. hot water
1 can cherry pie filling

Boil water; add to Jello. Cool slightly and add cherry pie filling.

Cranberry Waldorf Salad

Catherine "Coy" Peet

2 c. cranberry juice
1 pkg. lemon gelatin
1/4 tsp. salt
1 c. chopped, unpared apples
1/2 c. chopped celery
1/4 c. chopped walnuts

Heat 1 cup cranberry juice. Dissolve gelatin in hot juice. Combine with remaining cranberry juice and salt. Chill in bowl until partially set. Stir in apples, celery and walnuts. Turn into 1-quart mold that has been rinsed in cold water. Chill overnight. Unmold and surround with greens. Yield: 6 servings.

Jello Salad

Kris Gross

1 sm. box lime or strawberry Jello
1 sm. ctn. Cool Whip
1 sm. ctn. cottage cheese (small-curd)
1 (15 oz.) can crushed pineapple, drained (if using lime Jello), or 1 sm. ctn. frozen strawberries, drained & thawed (if using strawberry Jello)
1 c. mini marshmallows

Mix all ingredients together. Chill. Eat.

Creamy Orange Fluff

Tina Hansen

6 oz. orange gelatin
2 1/2 c. boiling water
2 (11 oz.) cans mandarin orange, drained
1 (8 oz.) can crushed pineapple (undrained)
1 (6 oz.) can frozen orange juice concentrate, thawed

TOPPING:
8 oz. cream cheese, softened
1 c. cold milk
1 sm. box instant vanilla pudding mix

In a bowl, dissolve gelatin in boiling water. Stir in oranges, pineapple and orange juice concentrate. Coat a 9x13-inch dish with nonstick cooking spray; add gelatin mixture. Refrigerate until firm. In a mixing bowl, beat cream cheese until light and fluffy. Gradually add milk and pudding mix; beat until smooth. Spread over orange layer. Chill until firm. Yield: 12 to 16 servings.

Orange Salad

Lynn Deitar

1 sm. pkg. orange Jello
1 sm. pkg. vanilla pudding

Mix together with 1 cup water. Cook until clear (5 minutes). Let cool. Add 1 small can crushed pineapple, drained, and 1 small can mandarin oranges, drained. Fold all together with 1 container of Cool Whip and refrigerate. Yield: 6 to 8 servings.

Orange Salad

Cindy Larson

1 (3 oz.) pkg. vanilla pudding (regular)
1 sm. pkg. orange Jello
2 c. water, mixed with mandarin orange juice
1 can mandarin oranges, drained (save liquid)
1 (8 oz.) ctn. Cool Whip

Mix Jello, pudding and water in a pan. Bring to a boil. Stir until thickened. Let cool and add Cool Whip and fruit. Stir and refrigerate.

Note: Any kind of Jello or fruit can be used.

Orange Jello Salad

Michelle Jaselskis

1 (3 oz.) pkg. orange Jello
1 c. boiling water
12 lg. marshmallows, cut into sm. pieces
1 (4 oz.) pkg. cream cheese, room temp.
1 c. crushed pineapple, drained
1/2 c. whipping cream (whipped)
1/2 c. mayonnaise
1 c. shredded carrots
1/2 c. slivered almonds or walnuts

Combine Jello, boiling water, marshmallows and cream cheese. Stir until marshmallows and cream cheese are dissolved. Refrigerate and allow to thicken slightly. Fold in remaining ingredients and refrigerate until firm.

Orange Jello Salad

Janice Rober

1 sm. pkg. orange Jello
1 sm. pkg. tapioca pudding
1 sm. pkg. instant vanilla pudding
1 (1 lb.) can crushed pineapple
1 can mandarin oranges
2 c. Cool Whip

Blend packages of pudding and Jello in 2-quart saucepan with spatula. Add 3 cups cold water. Bring just to a boil, stirring constantly, over medium-high heat. Cool. Drain pineapple and mandarin oranges. Add to cooled pudding mixture. Stir in Cool Whip and refrigerate for 4 hours. Yield: 6 to 8 servings.

Orange Fluffy Salad

Sharon Fox

3 c. water
2 boxes Jello tapioca pudding
1 (4-serving-size) box orange Jello
1/2 (8 oz.) ctn. Cool Whip
2 to 3 sm. cans mandarin oranges, drained

Bring water to a boil in saucepan. Add tapioca and Jello; stir and bring back to a boil. Pour into a bowl and refrigerate until almost solid. Add oranges and whip cream. Chill and serve.

Orange Fluff

Darlene Bovee,
Cindy Larson

1 sm. box instant vanilla pudding
1 sm. box tapioca pudding (not instant)
1 sm. box orange Jello
2 c. hot water

Mix together in saucepan. Bring just to a boil. Remove from heat and cool. Fold in 1 container Cool Whip and 2 small cans mandarin oranges, drained. Chill for a while.

Orange Salad

Pricilla Matt

1 sm. pkg. vanilla pudding (cook-type)
1 sm. pkg. vanilla tapioca pudding
1 sm. pkg. orange Jello (either regular or sugar-free)
3 c. cold water
1 regular-size ctn. Cool Whip (regular—not fat-free or light)
1 to 2 cans mandarin oranges, drained

Put water into microwave bowl big enough to hold about double the amount of water. Add the puddings and Jello and whisk really good to make sure it is all dissolved. Cook on HIGH for 3 minutes, take out and stir well. Return to microwave for 3 to 4 minute sessions and stir after each minute until it boils very well. After it has boiled well, let cool a little - maybe 5 minutes, then fold in Cool Whip. Using whisk makes it easier. Add drained oranges and refrigerate. Eat! That's it!

Note: Can be done in pan on stove top but must be stirred constantly.

Orange Tapioca Salad

Ann Schmitt

1 (3 oz.) box orange Jello
2 (3 oz.) box vanilla tapioca pudding
3 c. water
8 oz. Cool Whip
1 can mandarin oranges, drained

Bring Jello, pudding and water to a boil, stirring constantly. Let cool. Fold in Cool Whip and oranges. Refrigerate overnight.

Raspberry-Pretzel Salad

Julie Haas

1 1/2 c. crushed pretzels
3/4 c. melted oleo
2 T. sugar
1 (8 oz.) pkg. cream cheese, softened
1 c. sugar
8 oz. whipped topping
2 (3 oz.) pkg. raspberry Jello
2 c. boiling water
1 (10 oz.) box frozen raspberries, thawed

Mix pretzels, oleo and sugar together and press into 9x13-inch pan. Bake at 350° for 10 minutes. Mix cream cheese and sugar together. Add whipped topping. Spread over cooled crust. Dissolve Jello in 2 cups boiling water. Chill until partially set. Stir in the raspberries. Pour the mixture over the crust-cream cheese mixture when partially set. Refrigerate.

Strawberry-Pretzel Salad

Constance Stearns

2 c. crushed pretzels
3/4 c. melted oleo
3 T. sugar
8 oz. Cool Whip
8 oz. cream cheese
1 c. powder sugar
2 c. boiling water
2 (3 oz.) pkg. strawberry Jello
2 (10 oz.) pkg. frozen strawberries

Mix crushed pretzels, oleo and sugar. Press into 9x12-inch pan. Bake at 350° for 9 minutes. Cool. Mix Cool Whip, cream cheese and powdered sugar. Spread on cooled pretzel mixture. Mix Jello, boiling water and strawberries. As soon as mixture starts to set, pour it over cream cheese layer.

Pretzel Jello Salad

Margaret Elbert-Benson

2 pkg. strawberry Jello
2 c. boiling water
2 c. cold water
2 1/2 c. pretzels, rolled
3 T. sugar
3/4 c. margarine, melted
1 egg (or Egg Beaters)
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
8 oz. Cool Whip

Set water and Jello aside to partially congeal. Then mix the rolled pretzels, sugar and margarine; press into the bottom of a 9x13-inch pan. Bake 10 minutes at 350°. Let cool. Take cream cheese, powdered sugar and egg; mix. Then add Cool Whip. Pour this on top of the cooled pretzels. Then pour partially-set Jello over the back of a spoon onto the cream cheese mixture. Pouring over the back of the spoon helps spread out the Jello so it doesn't mess up the cream cheese. Yield: 12 servings.

Pretzel Jello

Sharon Fox

CRUST:
2 1/2 c. crushed pretzels
3 T. sugar
3/4 c. melted butter

Mix together. Spread on bottom of 9x13-inch pan and bake at 400° for 8 to 10 minutes. Cool.

FIRST LAYER:
8 oz. cream cheese, softened
8 oz. Cool Whip
1 c. sugar

Blend cream cheese and sugar until creamy; fold in Cool Whip. Spread on top of cooled crust.

SECOND LAYER:
2 (3 oz.) pkg. strawberry Jello (or another flavor like raspberry)
2 c. boiling water
1 (10 oz.) pkg. frozen strawberries (or another fruit like raspberries)

Combine Jello and water; mix together. Add frozen fruit and stir until partially set. Spoon onto cream cheese layer. Chill at least an hour before serving.

Strawberry-Pretzel Salad

Diana Weber

Melt 1 stick butter. Mix 1/3 cup sugar and 1 1/2 cups crushed pretzels. Bake at 350° for 10 minutes (or 325° for glass pan).

Mix at room temperature:

1 c. sugar
1 (8 oz.) pkg. cream cheese
1 med. ctn. Cool Whip

Spread on cooled crust.

Mix:

1 3/4 c. boiling water
1 lg. box strawberry Jello
2 (10 oz.) pkg. thawed strawberries

Pour on cream cheese and chill.

Ruth Barrington's Cranberry or Raspberry Mold

Kathy Laczniak

1 (6 oz.) pkg. raspberry gelatin
2 c. boiling water
1 1/3 c. dairy sour cream
2/3 c. cranberry sauce

Pour boiling water on gelatin in bowl; stir until gelatin is dissolved. Refrigerate until very thick but not set. Beat in sour cream and cranberry sauce with hand beater. Pour into 5-cup mold. Refrigerate until firm; unmold. Yield: 8 to 10 servings.

Raspberry Refrigerator Dish

Dixie Lickteig

Combine:

1 c. flour
1/2 c. oleo
1/4 c. brown sugar
1/2 c. nuts

Bake at 350° for 10 to 15 minutes. Cool. Then melt 24 large marshmallows in 2/3 cup hot milk in a double boiler. Cool. Whip 1/2 pint whipping cream and fold into marshmallow mixture. Add to pan as middle layer. Dissolve 1 package raspberry Jello in 1 cup hot water. Add 1 (10-ounce) package frozen raspberries. Gel slightly and add as top layer. Yield: 12 or more pieces.

Raspberry Delight Salad

Gabrielle Hansen

1 lg. box raspberry gelatin
2 c. boiling water
2 jars applesauce
2 (10 oz.) pkg. frozen raspberries

Mix well. Top with whipped cream.

Raspberry Salad

Rosie Biondi

2 pkg. lemon Jello
2 c. hot water
2 c. applesauce
2 sm. pkg. frozen red raspberries
1 (8 oz.) ctn. Cool Whip
2 c. mini marshmallows
3 oz. cream cheese

Dissolve Jello in boiling water. Add frozen raspberries and applesauce. Pour into 9x13-inch pan and refrigerate. Mix Cool Whip, marshmallows and cheese. Spread over firm Jello.

Raspberry Salad

Rosalie Petersen

1 pkg. raspberry Jello
1 c. boiling water
1 c. applesauce
1 pkg. frozen raspberries, thawed
1 1/2 c. cut-up marshmallows
1/2 c. sour cream

Dissolve Jello in 1 cup boiling water; let cool. Stir in applesauce and raspberries. Refrigerate until solid. Mix marshmallows and sour cream together and let stand overnight. Then whip with fork and spread over Jello.

Mom's Strawberry-Rice Salad

Tina Hansen

1/2 c. long-grain rice
3 c. water
1 (3 oz.) pkg. strawberry gelatin
1/2 c. sugar
1 (8 oz.) can crushed pineapple
8 oz. Cool Whip

Cook rice in 3 cups water for 20 to 30 minutes. Drain rice, reserving 1/2 cup of the rice water. Dissolve gelatin in 1/2 cup rice water. Mix in rice and sugar. Add pineapple. When mixture is cool, fold in the Cool Whip. Refrigerate.

Strawberry Salad

Kathy Laczniak

2 (3 oz.) pkg. unsweetened strawberry Jello
2 c. boiling water
2 pkg. frozen strawberries
1 sm. ctn. sour cream
2 crushed bananas
1 (No. 2) can crushed pineapple

Dissolve Jello in boiling water. Add frozen strawberries. When strawberries are thawed, add bananas and pineapple. Chill half of mixture in 9x13-inch pan, keeping remainder at room temperature. When first half is set, spread sour cream on top. Pour remaining Jello on top of that and chill.

Strawberry Supreme Salad

Sue Sprong

Dissolve 1 (3-ounce) package strawberry Jello in 1 cup boiling water. Add 1 (10-ounce) package frozen strawberries and stir until berries separate and gelatin is slightly thickened. Pour into 5-cup mold that has been sprayed with oil. Chill until set but not firm (approximately 45 minutes). Dissolve 1 (3-ounce) package strawberry Jello in 1 cup boiling water. Add 1 1/2 cups vanilla ice cream by spoonfuls; stir until ice cream melts. Spoon into mold; chill until firm (about 4 hours).

Strawberry Tapioca Salad

Rose Biondi

2 boxes vanilla tapioca pudding (not instant)
1 box wild strawberry Jello
1 box frozen strawberries, thawed
8 oz. Cool Whip

Bring 2 3/4 cups water to a boil and add pudding mixes and Jello. Cook until thick, approximately 8 minutes. Cool. Add strawberries with juice. Fold in Cool Whip.

Note: Can be put in a 9x13-inch pan or in a pretty bowl.

Tapioca Salad

Lynnette Witt

1 pkg. Jello (any flavor)
2 pkg. tapioca
3 c. water
8 oz. Cool Whip
Chopped fruit (to match Jello)

Bring Jello, tapioca and water to a boil. Cool 2 hours in refrigerator. Add Cool Whip and chopped fruit. Store in refrigerator.

Apricot Salad

Christine Baker

1 (15 oz.) can crushed pineapple
1 c. sugar
8 oz. cream cheese, softened
5 T. milk
1 sm. ctn. Cool Whip

Boil pineapple and sugar together in a saucepan. Allow to cool. Mix cream cheese and milk. Fold into pineapple mixture. Stir in Cool Whip and chill.

Champagne Salad

Stacie Francois

8 oz. Cool Whip
8 oz. cream cheese
1/2 c. sugar
1 lg. can crushed pineapple
2 bananas, sliced
10 oz. strawberries

Mix cream cheese, Cool Whip and sugar. Fold in bananas, pineapple and strawberries. Place in serving bowl and chill.

Millionaire Cherry Salad

Kris Gross

1 can cherry pie filling
1 lg. can crushed pineapple, drained
1 (12 oz.) ctn. Cool Whip
1 can sweetened condensed milk
1 1/2 c. mini marshmallows
1/2 c. nutmeats (opt.)

Mix all ingredients together in a large bowl and chill.
Note: Can also be frozen.

Fisheye's Salad

Cheryl Carlile

2 1/2 c. pineapple juice (drained from canned pineapple below)
1 c. sugar
1/2 tsp. salt
2 beaten eggs
1 T. cornstarch
1 pkg. Acini de Pepe pasta
12 oz. Cool Whip
1 sm. pkg. mini marshmallows
1 can crushed pineapple, drained (save juice)
2 cans chunked pineapple, drained (save juice)
3 sm. cans mandarin oranges, drained

Bring pineapple juice, sugar and salt to a boil, then cool (5 minutes or more). Beat eggs and cornstarch together. Add egg solution to cooled sugar solution and bring to a boil again. Cool and mix pineapple in with the pineapple solution (this keeps the pineapple from drying out if you have used the juice from the canned pineapple). Separately, boil Acini de Pepe in 4 quarts of water with a little salt; drain. Pour pineapple solution over noodles and let soak overnight. Just before serving, turn in the mandarin oranges, pineapple (if not already in the solution above), Cool Whip and marshmallows. Yield: 10 or more servings.

Marshmallow Fruit Salad

E. Finn

1 can mandarin oranges with juice
4 oz. Cool Whip
2 c. mini marshmallows
1 (20 oz.) can crushed pineapple with juice
1 sm. box instant coconut pudding

Mix together and chill.
It's quick and delicious.

Breakfast Fruit Salad

Gabrielle Hansen

2 c. cubed cantaloupe
1 lg. red apple, chopped
1 c. red or green grapes
1 med. firm banana, sliced
1/2 c. lemon yogurt
1 T. orange juice concentrate

In a serving bowl, combine fruit. Combine yogurt and orange juice concentrate; drizzle over fruit. Yield: 6 servings.

Fruit Salad

Lynn Deiter

1 can cherry pie filling
1 (8 oz.) ctn. Cool Whip
1 can fruit cocktail, drained
1 can mandarin oranges, drained
1 can sweetened condensed milk

Combine and refrigerate.

Big Fruit Salad

Janice Rober

1 (14 oz.) can pineapple tidbits, with juice
3 med. slightly-green bananas
1 c. grapes
2 crisp apples, chopped
1 can mandarin oranges, with juice
2 soft kiwi, peeled & sliced
1 sm. box sugar-free banana-strawberry Jello

Mix all ingredients in very large mixing bowl. Yield: 8 to 10 servings.
Note: May be kept for up to 2 weeks in refrigerator.

24-Hour Fruit Salad

Rosalie Petersen

1 can mandarin oranges
1 can cubed pineapple
1 can Royal Anne cherries
2 c. mini marshmallows (or cut up lg. marshmallows)
4 beaten egg yolks
2/3 c. sugar
2 T. lemon juice
1/4 c. light cream or half & half
1/2 pt. whipped cream

Drain fruit; add marshmallows and set aside. (Use large bowl.)
Put into saucepan and cook over low heat:

Egg
Sugar
Lemon juice
Half & half

Cook and stir until custard consistency. Cool completely. Add 1/2 pint whipped cream. Pour over fruit and mix well. Cover and refrigerate several hours before serving.

Suzi Snyder's Fresh Fruit Salad

Kathy Laczniak

1 (20 oz.) can pineapple chunks, packed in own juice
5 bananas, cut up
3 apples, cut up
1 lb. grapes
1 lg. can mandarin oranges (or any other fresh fruit)

SAUCE:
1/2 c. orange juice
1/2 c. lemon juice
1/2 c. sugar
3/4 c. pineapple juice
2 T. cornstarch

Boil juice; add cornstarch. Continue cooking until sauce is thick and glossy. Prepare fruit and put in large bowl. Cook sauce and pour over fruit. Chill and serve.

Fruit Medley

1 (20 oz.) can pineapple chunks (undrained)
1 (11 oz.) can mandarin oranges, drained, or 2 med. navel oranges, peeled & chopped
1 lg. red apple, cubed
1 c. sliced fresh strawberries
1 c. halved seedless red grapes
3 kiwi fruit, peeled & sliced
1 c. fresh or frozen blueberries
1 c. fresh or canned pitted dark sweet cherries
2 med. firm bananas, sliced

In a large bowl, combine the first 6 ingredients; cover and refrigerate overnight. Just before serving, fold in the blueberries, cherries and bananas; gently toss. Yield: 10 servings.

God gives every bird its food, but He does not throw it into the nest.

Katelyn's Favorite Fruit Salad

Michelle Thilges

1 (20 oz.) can pineapple chunks
1 (15 oz.) can mandarin oranges
1 (3 oz.) pkg. cook & serve vanilla pudding
1(3 oz.) pkg. cook & serve tapioca pudding mix
1 (6 oz.) jar maraschino cherries, drained
2 med. firm bananas, sliced

Drain pineapple and oranges, reserving juices; set fruit aside. Add water to juices to equal 3 cups; pour into saucepan. Add pudding mixes; cook over medium-high heat, stirring constantly, until thickened and bubbly (5 to 10 minutes). Remove from heat and cool. Place pineapple, oranges and cherries in a 2-quart bowl. Pour pudding mixture over fruit and stir. Chill for several hours. Add bananas before serving and stir. Yield: 6 to 8 servings.

Strawberry-Glazed Fruit Salad

Gloria Cain

1 qt. fresh strawberries
1 (20 oz.) can pineapple chunks, drained
4 firm bananas, sliced
1 jar strawberry glaze

In large bowl, gently toss strawberries, pineapple and bananas (which have been dipped in drained pineapple juice). Fold in glaze. Chill for 1 hour. Yield: 6 to 8 servings.

Peachy Fruit Salad

Gloria Cain

1 (21 oz.) can peach pie filling
1 (20 oz.) can pineapple chunks, drained
1 (11 oz.) can mandarin oranges, drained
3 med. bananas, sliced & dipped into pineapple juice
1 c. green grapes

In a medium bowl, combine all ingredients. Stir gently. Refrigerate until serving.

Raspberry Delight

Gloria Cain

CRUST:
2 c. graham cracker crumbs
1/2 c. chopped nuts
1/4 c. butter

Combine all ingredients and pat into 9x13-inch pan.

FILLING:
3/4 c. milk
1 (10.5 oz.) pkg. marshmallows
1 1/2 c. cream, whipped
2 (10 oz.) pkg. raspberries, *thawed*
1 c. water
1/2 c. sugar
2 T. lemon juice
4 T. cornstarch
1/4 c. water

Melt marshmallows in milk over low heat, stirring constantly. Cool. Fold whipped cream into cooled marshmallow mixture and pour over graham cracker crust. Refrigerate to set (about 30 minutes). Heat raspberries, water, sugar and lemon juice. Dissolve cornstarch into 1/4 cup water and add to mixture. Cook, stirring until clear. Cool. Spread over marshmallow layer. Refrigerate several hours, or overnight. Yield: 12 to 15 servings.

Frozen Cranberry-Banana Salad

Gloria Cain

1 (20 oz.) can pineapple tidbits
5 med. bananas, sliced
1 (16 oz.) can whole berry cranberry sauce
1 (12 oz.) ctn. frozen whipped topping, thawed
1 (16 oz.) can fruit cocktail

Drain pineapple and fruit cocktail—save pineapple juice. Add sliced bananas to pineapple juice. Combine cranberry sauce, fruit cocktail and pineapple chunks. Remove bananas, discarding juice, and add to cranberry mixture. Stir in whipped topping. Pour into 9x13-inch pan. Freeze until solid. Remove from freezer 15 minutes before cutting. Yield: 12 to 16 servings.

Strawberry Freeze

Gloria Cain

CRUST:

24 sugar-free chocolate chip cookies
1/2 c. margarine, melted

Crush cookies and mix in melted margarine. Pat into bottom of 9-inch springform pan. Bake in 350° oven for 10 minutes. Cool.

FILLING:

1/2 c. sugar
1 (12 oz.) can frozen berry juice concentrate, thawed
2 c. crushed strawberries
1 (8 oz.) ctn. whipped topping, thawed

Cream the cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gradually add juice concentrate, beating well after each addition. Stir in strawberries. Add whipped topping. Stir with wire whisk until well blended. Pour over cookie crust in pan. Freeze several hours, or until firm. Remove from freezer and let stand in refrigerator for about 15 minutes before serving. Yield: 16 servings.

Pink Dream Salad

Jennifer Dubendorf

1 can Eagle Brand milk
1 (12 oz.) ctn. Cool Whip
1 lg. can pineapple, drained
1 (21 oz.) can cherry pie filling
1 c. chopped pecans

Whip together the milk and Cool Whip until it reaches a thick consistency. Add remaining ingredients and mix well. Pour into a pan or bowl and refrigerate for 3 hours, or overnight.

Apple-Snickers Salad

Christine Baker

7 oz. marshmallow crème
8 oz. Cool Whip
8 oz. cream cheese, softened
4 apples, cut in chunks
4 Snickers candy bars, cut in sm. pieces

Combine all ingredients and refrigerate.

Caramel Apple Salad

Sue Sprong

5 Granny Smith apples, peeled & cubed
2 sm. boxes instant vanilla pudding mix
2 c. milk
12 oz. frozen whipped topping
6 Snickers candy bars, cubed

Pour milk into a large bowl. Add pudding mix. Stir until well blended. Add whipped topping, apples and Snickers candy bars. Stir until well blended. Cool 1 hour, then serve.

Snickers Apple Salad

Kris Gross

2 c. milk
2 sm. boxes instant vanilla pudding
4 big-size Snickers candy bars, chopped
4 apples, chopped into bite-sized pieces (unpeeled—Granny Smith works well)
2 (8 oz.) ctn. Cool Whip

Mix milk and pudding together, then stir in remaining ingredients. Chill before serving.

Variation: Instead of vanilla pudding you can use 1 box butter pecan and 1 box French vanilla pudding.

Keebler Delight

Jennifer Dubendorf

1 lg. can crushed pineapple
1 (4-serving-size) pkg. vanilla pudding
1 c. buttermilk
1 can mandarin oranges, drained
1 (8 oz.) ctn. Cool Whip, thawed

Mix pudding and buttermilk. Add pineapple and mandarin oranges. Fold in Cool Whip. Cover and chill until ready to serve.

6 to 12 Keebler stripe-it-rich cookies, broken by hand into sm. pieces

Fold in cookie crumbs and serve.

Watergate Salad

Margaret Elbert

1 (8 oz.) ctn. Cool Whip
1 sm. box pistachio pudding mix
2 c. mini marshmallows
1 sm. can crushed pineapple
Chopped nuts

Mix dry pudding mix with Cool Whip and stir in undrained pineapple, marshmallows and nuts. Chill before serving.

Chilled Tortellini Fruit Salad

Jan Berg

1 pkg. refrigerated cheese tortellini, cooked & well drained

Add:
2 c. fresh strawberries, sliced
2 c. sliced kiwi
2 c. red seedless grapes

DRESSING: Mix:
1/4 c. balsamic vinegar
3/4 c. honey

Add water to thin to dressing consistency. Pour over tortellini and fresh fruit when ready to serve. Yield: 8 to 10 servings.

Cranberry Relish

Catherine "Cay" Peet

1 (12 oz.) bag raw cranberries
3/4 c. sugar
1 c. toasted English walnuts, chopped
1 (8 oz.) jar orange marmalade
2 T. lemon juice

Preheat oven to 350°. Pour sugar over cranberries in a 9x13-inch baking dish or pan. Cover tightly with aluminum foil. Bake at 350° for 1 hour. To toasted chopped walnuts, spread on top of foil which is covering cranberries during the last 15 to 20 minutes of baking time. Mix toasted nuts into berries. Stir in orange marmalade and lemon juice. Place in refrigerator to cool for at least 2 hours. Yield: 3 cups or 6 servings.

This relish can be served as salad, dessert, or on the side with pork, chicken or turkey.

Cool Cucumber Pasta

Michelle Thilges

8 oz. tube pasta
1 T. vegetable oil
2 med. cucumbers, thinly sliced
1 med. onion, thinly sliced
1 1/2 c. sugar
1 c. water
3/4 c. vinegar
1 T. prepared mustard
1 T. dried parsley flakes
1 tsp. salt
1 tsp. pepper
1/2 tsp. garlic salt

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; stir in oil, cucumbers and onions. Combine remaining ingredients; pour over salad and toss. Cover and chill for 3 to 4 hours, stirring occasionally. Serve with a slotted spoon. Yield: 8 to 10 servings.

Cucumber-Tomato Salad

Margaret Elbert

1 med. cucumber, chopped
1 lg. tomato, chopped
1/2 onion, chopped
1 c. kidney beans
1/4 c. vinegar
1/4 c. olive oil
2 T. sugar

Combine all ingredients and chill. Yield: 4 to 6 servings.
Can serve on lettuce.

Sliced Cucumbers

1 c. salad dressing
4 T. vinegar
1/2 c. sugar
1/4 tsp. salt
4 lg. cucumbers, sliced
Onions, sliced (opt.)

Mix dressing, vinegar, sugar and salt; add to cucumbers and onions. Chill and serve.

Mostaccioli Salad

Marilyn Wagner

1 lb. mostaccioli noodles, boiled & drained
2 cucumbers, sliced thin
1 onion, sliced
1 1/2 c. oil
1 1/2 c. vinegar
1 1/2 c. sugar
Onion flakes
Parsley flakes
Garlic salt
Salt & pepper

Mix in blender and pour over above. Let set overnight.

Rotini Salad

1 c. sugar
1/2 c. oil
1 c. vinegar
1 T. garlic powder
1/2 tsp. pepper
1 T. Accent
1 T. salt
1 1/2 T. dry mustard
2 T. parsley flakes
1 green pepper, chopped
1 tomato, chopped
2 (8 oz.) boxes bow-tie pasta (or any kind of pasta)

Mix and refrigerate overnight.

Linguine Salad

Cathy Gerbracht

1 lb. linguine noodles, cooked & drained
1 (16 oz.) btl. Italian dressing
1 btl. Salad Supreme (found in spice section)
Assorted chopped vegetables (cucumbers, carrots, green or red pepper, onions, tomatoes, celery & zucchini)

Mix all of the above in large bowl. Serve cold.

Pasta Salad

Lynn Deiter

1 btl. Italian dressing
1 tsp. garlic powder
4 T. sugar
2 med. onions, diced
2 lb. pasta, cooked (your choice)
1 1/2 lb. artificial crab
Vegetables (such as broccoli, cucumbers, radishes, or whatever you or your kids will eat, opt.)

Variation: You may substitute ham, chicken, turkey or whatever for artificial crab.

Seafood Pasta Salad

Rosie Biondi

1/2 c. salad dressing
1/4 c. Italian dressing
2 T. Parmesan cheese
2 c. corkscrew noodles, cooked & drained
1 c. cut broccoli
1/2 c. chopped green pepper
1/2 c. chopped tomatoes
1/4 c. chopped green onion
1 1/2 c. chopped crabmeat

Combine dressing and cheese; mix well. Add remaining ingredients and mix lightly. Chill.

Seafood Salad

Margaret Elbert

1 sm. onion
3 hard-cooked eggs, chopped
1 c. cooked, shelled, deveined tiny shrimp
1 c. crabmeat
1/2 c. chopped celery
1 c. mayonnaise
2 c. cooked rice (chilled)
3 T. Lemon Mustard Dressing (recipe below)
Lettuce leaves
Sliced almonds

Combine onion, eggs, shrimp, crabmeat, celery and mayonnaise; chill for several hours. Toss rice with dressing and set aside.

To serve, place a mound of rice on lettuce leaf, make a center, and fill it with the seafood mixture. Garnish with sliced almonds.

LEMON MUSTARD DRESSING:
1 c. olive oil
1/4 c. lemon juice
1/2 tsp. salt
1 tsp. Worcestershire sauce
1 1/2 tsp. Dijon mustard
1 1/2 tsp. honey
1/4 tsp. white pepper

Combine all ingredients in a jar and shake vigorously until well blended. Yield: about 1 1/2 cups.

Note: Tightly covered it will keep in the refrigerator for up to 2 weeks.

Shrimp Salad

Margaret Elbert

1 lb. tiny shrimp, cooked & shelled
3 hard-cooked eggs, chopped
1 c. chopped celery
3/4 c. chopped green onions
Mayonnaise
1 T. fresh lemon juice
1 (3 oz.) can chow mein noodles
Avocado slices, for garnish

Combine shrimp, eggs, celery, green onions and just enough mayonnaise to bind. Add lemon juice and carefully stir in chow mein noodles. Place on serving plates and garnish with avocado slices.

Shrimp Salad

Michelle Thilges

1 T. onion, diced
1 1/2 c. celery, chopped
1/2 c. frozen peas, thawed
1/2 c. green pepper (opt.)
1 tsp. salt
7 oz. shrimp
1 c. salad dressing
7 oz. shell or ring macaroni

Cook macaroni according to package directions. Drain and chill. Mix onion, celery, peas, green pepper and salt. To this mixture, add shrimp and chilled macaroni. Mix thoroughly with salad dressing.

Variation: Can substitute imitation crabmeat for shrimp.

Sweet-Sour Pasta Salad

Janell (Whitefield) Trachta,
Past Parishioner

1 (16 oz.) pkg. tri-color spiral pasta
1 med. red onion, chopped
1 med. tomato, chopped
1 med. cucumber, peeled & chopped
1 med. green pepper, chopped
2 T. minced fresh parsley

DRESSING:
1 1/2 c. sugar
1/2 c. vinegar
1 T. ground mustard
1 tsp. salt
1 tsp. garlic powder

Cook pasta according to package directions; drain and rinse with cold water. Place in a large serving bowl. Add onion, tomato, cucumber, green pepper and parsley; set aside. In a saucepan, combine the dressing ingredients. Cook over medium-low heat for 10 minutes, or until sugar is dissolved. Pour over salad and toss to coat. Cover and refrigerate for 2 hours. Yield: 16 servings.

Beans and Rice Salad

Margaret Elbert

3 c. cooked brown rice
1 (15 oz.) can pinto beans, rinsed & drained
1 (15 oz.) can black beans, rinsed & drained
1 (10 oz.) pkg. frozen peas, thawed
1 c. sliced celery
1/2 c. chopped red onion
1 (4 oz.) can chopped green chilies
1 T. chopped parsley
1 (8 oz.) btl. Italian dressing (I use less)

Combine all ingredients. Put in refrigerator for several hours.

Bean Salad

Tina Hansen

5 cans beans, rinsed (I use garbanzo, butter, black, red kidney & baby lima)
1 can kernel corn, rinsed
Fresh green pepper
Onion (opt.)
1/3 c. oil
1/3 c. vinegar
1/3 c. red wine vinegar
A splash of balsamic vinegar
1/2 c. sugar
1 tsp. salt

Kidney Bean Salad

Bea Gibbons

1 (16 oz.) can kidney beans, drained & rinsed
2 hard-cooked eggs, chopped
1/2 c. sliced celery
1 sm. onion, chopped
1/4 c. salad dressing
1/4 c. pickle relish
1/2 tsp. pepper
1/4 tsp. salt

In bowl, combine all ingredients; stir well until well coated. Refrigerate until served.

Three-Bean Salad

Bea Gibbons

1/4 c. salad oil
3/4 c. vinegar
1 c. sugar
1 can green beans, drained
1 can yellow beans, drained
1 can kidney beans, drained
1 med. red onion, sliced

Mix and let stand overnight in refrigerator in covered bowl.

Broccoli Salad

Wendy Thompson

1 lg. head broccoli, cut into sm. pieces
1 c. sunflower seeds
1 lg. red onion, chopped fine
1 lb. bacon, fried crisp & cut fine

DRESSING:
1 c. mayonnaise
2 tsp. vinegar
1/2 c. sugar

Put broccoli, sunflower seeds, onion and bacon in a large bowl. Mix dressing; stir into broccoli mix and refrigerate until ready to serve.

Broccoli Salad

Mary Stevermer

1 bunch broccoli
1 c. finely-chopped onion
1 c. raisins
1 c. sunflower seeds or cashews
7 slices crisp bacon, broken into bits

DRESSING:
1 c. mayonnaise
1/2 c. sugar
2 T. vinegar

Mix dressing and toss with other ingredients.

Broccoli Salad

Doris Kleinschmidt

1 bunch broccoli
1 lb. bacon, fried crisp, drained & cut into sm. bits
1 c. sunflower seeds or cashews
1 c. raisins
1 red onion, chopped fine
1/2 c. granulated sugar
2 tsp. white vinegar
1 c. mayonnaise (regular or light)

Cut broccoli in small bite-size pieces. Add raisins, bacon, onion and sunflower seeds or cashews. Combine sugar, vinegar and mayonnaise; toss lightly. Place in large salad bowl.

Fresh Broccoli Salad

Michelle Thilges

1 lg. head cauliflower
1 lg. bunch broccoli
1/2 c. chopped purple onion
1 c. chopped celery
1 c. shelled sunflower seeds
1/2 c. green pepper
1 c. white raisins
1/2 c. sugar
1 c. mayonnaise
2 T. white vinegar

Wash all vegetables and cut into bite-size pieces. Add remaining ingredients. Stir well and chill before serving. Yield: 10 to 12 servings.

Note: Keeps for several days in the refrigerator.

Broccoli Salad

Kris Gross

2 bags Ramen noodles
1/4 c. slivered almonds
1/2 c. green onions, chopped
16 oz. broccoli slaw

DRESSING:
1/2 c. oil
1/2 c. sugar
1/3 c. wine vinegar
3/4 tsp. garlic powder
3/4 tsp. Cavender's seasoning
1/4 tsp. cayenne pepper

Crush Ramen noodles and mix in a bowl with almonds, onions and broccoli slaw. In a separate dish, combine all ingredients for the dressing. Mix until fully dissolved. Pour over top of salad mix and stir well until everything is well coated.

Walnut Broccoli

Carol Catus

3 lb. broccoli, or 3 (10 oz.) pkg. frozen
1/2 c. butter
1/4 c. flour
1 1/2 T. powdered chicken stock base
2 c. milk
2/3 c. boiling water
6 T. melted butter
2/3 (8 oz.) pkg. stuffing mix
2/3 c. coarsely-broken walnuts

If using fresh broccoli, cook and separate. If using frozen broccoli, cook according to package directions and boil until nearly tender. Drain. Spread broccoli in 2-quart greased casserole. Melt 1/2 cup butter in saucepan. Gradually stir in the flour and powdered stock base. Add milk and bring to a bubbly boil. Pour over the broccoli. Mix the boiling water, melted butter, stuffing mix and walnuts. Spread over melted sauce mixture. Bake at 400° for 20 to 30 minutes. Yield: 8 servings.

Cabbage Salad

Cheryl Carlile

1 med. green cabbage, shredded
1 pkg. Ramen noodles, crushed
1/2 c. sunflower seeds
1/2 c. almond slices

DRESSING:
1/4 c. sugar
1/2 c. canola oil
3 T. dark vinegar
1/2 tsp. pepper
1 tsp. salt

Slice cabbage in a food processor. Mix cabbage with Ramen noodles, sunflower seeds and almond slices. Pour dressing over salad and mix just before serving for best results.

Chicken Cabbage Salad

Mary T. Watkins

1 med. head cabbage, shredded (6 to 7 c.)
6 to 8 green onions, minced
5 T. sesame seeds (toasted)
1/2 c. slivered almonds, chopped & toasted
1/2 to 1 pkg. Oriental Ramen noodles, crushed
1/2 seasoning pkt. from Ramen noodles (Oriental flavor)

Toss together. Add dressing.

DRESSING:
1/3 c. oil
4 T. vinegar
2 T. sugar
1/2 seasoning pkt. from Ramen noodles

Mix well. Pour over salad. Refrigerate 1 to 2 hours before serving.

Chinese Chicken Salad

Gina Isebrands

2 bags shredded cabbage
2 pkg. Ramen noodles (Oriental flavor—reserve seasoning pkt.)
1/3 c. sesame seeds
1/3 c. slivered almonds
1/4 c. sunflower seeds

Combine:
1/2 c. sugar
3/4 c. oil
2 seasoning pkt. from Ramen noodles
Balsamic vinegar, to taste

Dissolve.

Crush noodles and mix in bowl with cabbage; add sesame seeds, sunflower seeds and almonds. Let sit for several hours before serving.

Napa Cabbage Salad

Fr. Terry Rasmussen

2 pkg. Ramen noodles, crushed (discard seasoning pkt.)
1 lg. pkg. slivered almonds
1/2 c. sesame seeds
1 stick butter

Melt butter in a large pan and toss noodles, almonds and sesame seeds. Bake at 375° for 15 minutes, or until brown. Watch so they don't burn. Stir frequently. Cool.

DRESSING:
1 c. oil
3/4 c. sugar
2 tsp. soy sauce
1/2 c. vinegar

Set aside.

Rinse and chop 2 heads Napa cabbage. Add 7 green onions (or less to taste). Mix and chill. Toss with crunchies. Right before serving, mix in the dressing.

Note: You don't want to put the dressing on too early because it wilts the cabbage.

This is very easy. Enjoy!!

Oriental Salad

Mary Stritzel

1 (16 oz.) bag coleslaw
4 green onions, chopped
4 stalks celery, chopped
1 pkg. Ramen noodles (Oriental, vegetable or chicken)
1/3 c. oil
2 T. sugar
3 T. vinegar
2 T. toasted sesame seeds
3 T. toasted slivered almonds

Mix coleslaw, onion and celery; set aside. Toast sesame seeds and almonds; set aside. Break noodles into small pieces; set aside. Mix noodle seasoning packet with remaining ingredients; set aside. Just before serving, toss together all ingredients.

Variation: If you like more zip in the dressing, I sometimes add a little Worcestershire sauce.

Note: In a pinch I have not toasted the nuts but it is better with them toasted.

Oriental Salad

Kathy Laczniak

DRESSING:
1 c. vegetable oil
1/2 c. sugar
1/3 c. vinegar
2 seasoning pkt. from Ramen noodles (beef flavor—usually I just use both pkt. from noodles & don't measure)

Mix these ingredients and let set for 3 hours before pouring over bottom mixture.

16 oz. coleslaw mix
1 bundle green onions, chopped
2 pkg. beef-flavored Ramen noodles, broken up into sm. pieces
1 c. slivered almonds
1 c. sunflower seeds

Toss gently.

KFC Coleslaw

2 lb. cabbage, shredded
1 T. chopped onion
1/4 c. shredded carrots
1/4 tsp. salt
2/3 c. Miracle Whip
3 T. oil
3 tsp. Reese's tarragon vinegar
1/2 c. sugar

Mix cabbage, onion and carrots. Mix salt, salad dressing, oil, vinegar and sugar; pour over cabbage mixture; mix well.

Note: Will keep well in refrigerator for 2 to 3 days.

Carrot-Raisin Salad

Margaret Elbert

6 med. carrots, grated (about 3 c.)
1/4 c. vanilla yogurt
1/4 c. light salad dressing or mayonnaise
1/3 c. raisins

Combine all ingredients and chill several hours.

Creamy Cauliflower Salad

Margaret Elbert

1 head cauliflower
1/2 c. plain yogurt
1/2 c. thick buttermilk ranch dressing
2 T. chopped chives
Salt & pepper

Break cauliflower into small florets and then slice. Combine with the rest of the ingredients. Cover and put in refrigerator several hours.

Cauliflower Grape Salad

Darlene Bovee

1 head cauliflower, cut in florets
1 c. seedless green grapes, halved
1 c. pecans

DRESSING:
1 c. salad dressing
1/2 c. sugar
2 tsp. mustard

Put part of dressing on night before, then add rest the next morning.

Raw Cauliflower Salad

Lois Whitefield

1 c. mayonnaise
1 sm. onion, chopped
3 to 4 T. milk
1 head cauliflower, broken up
1 tsp. salt
4 tsp. pepper
3 stalks celery, chopped
1 pkg. frozen peas

Mix mayonnaise, onion, milk, salt and pepper until smooth. Add vegetables. Toss and chill.

Uncle Harold's Cauliflower Salad

Margaret Breidinger

1 sm. head cauliflower
2 c. white grapes
1 c. pecans or pecan halves

DRESSING:
1 c. mayonnaise
1/2 c. sugar or sugar substitute
2 T. mustard

Chop cauliflower, white grapes and pecans into bite-size pieces. Mix dressing in order given and pour over first mixture of vegetables and nuts. Stir all together.

Confetti Corn Toss

Kathy Laczniak

2 (15 1/4 oz.) cans corn, drained
1 (15 oz.) can black beans, rinsed & drained
1 (14.4 oz.) can hearts of palm, drained & sliced
2 lg. tomatoes, seeded & chopped
1/2 c. chopped purple onion
1/3 c. minced fresh cilantro
1/4 c. vegetable oil (or maybe a little less)
3 T. lime juice
1 1/2 tsp. chili powder
1/2 tsp. ground cumin
Fresh cilantro sprigs, for garnish
Tortilla chips, for garnish

Combine first 6 ingredients in a large bowl. Combine oil and next 3 ingredients, stirring well; drizzle over salad and toss gently. Cover and chill 3 hours.

Corn Salad

Regina Rasmussen

2 cans whole kernel corn, drained
1 sm. jar diced pimento
1/2 c. diced celery
1/2 c. diced onion
1/2 c. diced green pepper

Mix 1 cup mayonnaise with 2 tablespoons sugar. Mix all together and chill.

Fresh Veggie Delight Salad

Christine Baker

1 head cauliflower, separated
1 bunch broccoli, chopped
3 green onions, diced
2 c. frozen peas
1 c. sour cream
1 c. Miracle Whip salad dressing
1 tsp. garlic powder

Mix sour cream, Miracle Whip and garlic powder. Mix with vegetables and refrigerate.

German Potato Salad

Jennifer Dubendorf

4 slices bacon
4 slices ham
1/2 c. sugar
1/2 tsp. salt
1 T. cornstarch
1 egg, beaten
1/4 c. vinegar
1 c. water

Fry chopped bacon slowly until brown. Mix sugar with salt, cornstarch, beaten eggs, vinegar and water. Add to bacon and ham. Cook to desired thickness. Chop onion in dressing.

Potato Salad

Julie Haas

4 potatoes (med. size)
3 eggs
1/3 c. chopped green onion
Salt & pepper, to taste

DRESSING:
1/2 c. Miracle Whip
1/2 c. mayonnaise
1 tsp. celery seed
1 1/3 tsp. yellow mustard
2 tsp. sugar

Cook potatoes until done. Cool them under running cold water and then put in refrigerator to cool completely. Hard-boil the eggs, cool and peel. Slice green onion in about 1/8-inch slices only to the beginning of the green section. Peel, quarter and slice the potatoes into about 1/4-inch thick slices. Slice eggs (use an egg slicer, it works great). Add the dressing; stir all together. Add salt and pepper to taste. Store in refrigerator at least 2 hours before serving.

Red Potato Salad

Janell (Whitefield) Trachta,
Past Parishioner

14 cooked med. red potatoes, cubed
1/2 c. sour cream
1/2 c. mayonnaise
1/2 c. shredded Cheddar cheese
4 T. chopped red onion
2 bacon strips, cooked & crumbled
3 tsp. snipped chives
Salt & pepper, to taste

In a bowl, combine all of the ingredients; mix well. Refrigerate until serving. Yield: 10 servings.

Schwabian Potato Salad

Irmi Miller

About 3 lb. potatoes
1 med. onion
1/4 c. vegetable oil
1/4 c. vinegar
1/2 c. hot beef broth
Salt & pepper, to taste

Boil potatoes in the skin. Mince onions as finely as desired. Prepare hot beef broth from boiling water and bouillon cube or heat a can. Peel and slice potatoes while still hot into a large serving bowl. Add minced onions, salt and pepper. Combine broth, oil and vinegar; pour over potatoes. Fold under and let stand for about 2 hours. Do not refrigerate. Season to taste before serving.

Note: Red potatoes keep their shape better, others will make a creamier texture. Add chopped pickles, bacon bits or other favorite ingredients for added flavor.

Kansas City Salad

Kay Aitchison

1 head cauliflower, cut up
2 bunches broccoli, cut up
3 green onions, chopped
3 radishes, sliced
3/4 c. sour cream
1 pkg. Hidden Valley dressing mix
1 c. mayonnaise

Stir dressing mix into mayonnaise and pour over vegetables. Cover and refrigerate 6 hours, or overnight.

Margaret Barrington's Pretty Vegetable Salad

Kathy Laczniak

1 head cauliflower (tips only)
1 head broccoli (florets only)
1 lb. fresh mushrooms
12 cherry tomatoes
1 red onion, sliced into rings
1/2 can black olives, pitted

Wash everything and dry well. Marinate in Good Seasons Italian dressing or any flavorful Italian dressing, prepared according to package directions. Add 1/4 teaspoon oregano for extra flavor. Marinate overnight in refrigerator.

Note: Will keep for a few days.

Marinated Vegetables

Kay Aitchison

1 head cauliflower, cut up
2 bunches broccoli, cut up
4 stalks celery, sliced
4 carrots, sliced
1 ctn. grape tomatoes
1 can black olives, drained

Combine the following; pour over vegetables and refrigerate overnight.

1 can tomato soup
1/2 c. sugar
1/2 c. oil
1/2 c. vinegar
1 tsp. salt
1/2 tsp. pepper
1 tsp. dry mustard
1/2 c. black olive juice (opt.)

Apple-Dill Pickle-Onion Salad

Marge Benson

6 c. chopped tart apples
2 c. chopped mini dill pickles
1 c. chopped green or red onion
1 c. nuts (opt.—I use pine nuts)

Mix all together with 1 (16-ounce) bottle Kraft coleslaw dressing. Yield: 8 servings.

Goes well with beef, pork and chicken, or most anything you want to serve it with. Everyone I serve it to really likes it. Sounds odd but it is good.

Dorothy's Marinated Vegetable Salad

Cheryl Carlile

1 can French green beans, drained
1 can shoepeg corn, drained
1 can LeSueur peas, drained
1 bunch green onions, chopped
1 lg. bell pepper, chopped
1 sm. jar chopped pimento, drained
Cauliflower &/or broccoli florets (opt.)

Place the above vegetables in a large bowl.

Boil:

1/2 c. vinegar
1/2 c. sugar
1/2 c. vegetable oil
1/2 tsp. salt
1 T. pepper

Pour hot over vegetables. Stir and refrigerate overnight.

Rice and Bulgur Wheat Salad

Ruth McCully

1 c. bulgur wheat
2 c. hot water
1 c. rice
1/2 c. chopped celery
1/2 c. shredded carrots
1/2 c. chopped cucumber
1/2 c. dried cranberries
1/3 c. olive oil
1/4 c. balsamic vinegar
1 tsp. salt
1/4 tsp. black pepper
1/2 c. snipped parsley
2 T. chopped green onions
1 T. sugar
1 1/2 tsp. Dijon mustard
1/2 tsp. fennel seeds
1/4 c. chopped green onions
1/4 c. crumbled Feta cheese

Place the bulgur wheat in a mixing bowl and pour the hot water over it. Set aside to stand about 45 minutes, or until the liquid is absorbed. Cook the rice according to package directions; then pour the rice in a large strainer or colander and wash it gently with cold water to remove any excess starch that will make the grains stick together. Place rice in a large mixing bowl and cover with cold water. When you are ready to assemble the ingredients, strain off the water. Mix all ingredients, except the last 2, in a large bowl. Chill 4 to 24 hours before serving. Stir again. Top with 1/4 cup chopped green onions and 1/4 cup crumbled Feta cheese just before serving. Yield: about 12 servings.

This pretty salad is great for a party or a buffet.

Chinese Chicken Salad

3 c. cooked, diced chicken
1/3 c. oil
3 T. lemon juice
2 T. vinegar
1 T. sugar
1 tsp. soy sauce
1/2 tsp. ginger
1 head lettuce, torn
2 (11 oz.) cans mandarin oranges
8 oz. water chestnuts
3/4 c. chow mein noodles
2 T. sesame seeds

Combine chicken, oil, lemon juice, vinegar, sugar, soy sauce and ginger. Marinate 1 to 2 hours. Toss with lettuce, oranges, water chestnuts, chow mein noodles and sesame seeds. Yield: 10 to 12 servings.

Korean Salad

Margaret Elbert-Benson

1 lb. fresh spinach
3 hard-cooked eggs
6 to 8 slices crisply-cooked & crumbled bacon
2 c. fresh bean sprouts
1 (8 oz.) can sliced water chestnuts

DRESSING:
1 c. oil
2/3 c. sugar
1 med. onion, grated
1/4 c. vinegar
1/3 c. catsup
1 T. Worcestershire sauce

Trim and discard tough spinach stems, rinse leaves well, pat dry and break into bite-size pieces in a salad bowl. Add remaining salad ingredients.

Mix dressing ingredients together. Toss salad with dressing. Yield: 6 servings.

Mandarin Chicken Salad

Margaret Elbert

2 c. cubed cooked chicken
2 c. fresh bean sprouts
1 c. seedless grapes, cut in half
1 (11 oz.) can mandarin oranges, drained
1/2 c. low-fat salad dressing or mayonnaise
1/4 c. plain yogurt
1 to 2 tsp. soy sauce
1/4 tsp. curry powder

Mix all ingredients and serve how you like: in 1/2 a cantaloupe, on lettuce, or on brown rice.

Thai Turkey Salad

Jane Farrell-Beck

Combine the following ingredients:

4 c. shredded or diced cooked turkey
1 c. slivered green & red bell peppers
2 c. slivered carrots (green-top preferred)
1 c. shredded red cabbage
1/2 c. sliced green onions
1/2 c. bean sprouts or alfalfa sprouts
8 oz. spaghetti, broken in 1/2 strands before cooking & cooled

Add a dressing made of about 1/2 cup cooking oil, 1/2 cup white wine vinegar or rice vinegar and 1 to 3 teaspoons of either Thai green curry paste or Indian curry powder. Chill and serve.

This recipe was reconstructed from a dish served at a Philadelphia restaurant called LeBus.

Vietnamese Chicken Salad

Patricia P. Hagarty

1 skinless, boneless chicken breast
3/4 tsp. chili paste
1 clove garlic, minced
1 1/2 T. sugar
1 T. rice wine vinegar
3 T. freshly-squeezed lime juice
2 T. Asian fish sauce (nam pla)
3 T. oil
6 c. shredded savory cabbage (12 oz.)
1/2 c. fresh mint leaves, julienned
1/2 c. fresh cilantro leaves, julienned + sprigs for garnish
1 sm. red onion, thinly sliced lengthwise
1 sm. fresh red or green hot chili pepper
1/2 seedless cucumber, seeded & julienned
2 lg. carrots, peeled & julienned
1 red bell pepper, julienned
1/3 c. roasted roughly-chopped peanuts

Bring a stock-pot of water to a simmer. Add chicken to simmering water and poach until the meat is firm and the juices run clear when pierced with a 2-pronged fork, 10 to 12 minutes. Remove chicken from the water and thinly-slice it lengthwise. Set aside. In a small bowl, whisk together chili paste, garlic, sugar, rice wine vinegar, lime juice, fish sauce and peanut oil until well combined. Set aside.

In a medium bowl, toss together cabbage, mint and cilantro; place on a large platter. Top with cabbage mixture with the onion, pepper, cucumber, carrots, bell pepper and chicken. Drizzle with the reserved dressing, garnish with peanuts and cilantro sprigs and serve. Yield: 4 servings.

Nutritional Information Per Serving: 312 calories, 3 gm fat, 44 mg cholesterol, 48 gm carbohydrate, 1052 mg sodium, 25 gm protein, 7 gm dietary fiber.

Sauerkraut Salad

Kay Aitchison

1 qt. sauerkraut, well drained
1 c. chopped onion
2 c. chopped celery
1 green pepper, chopped
1 red pepper, chopped

Combine the following, heat to dissolve sugar; cool slightly and pour over vegetables. Refrigerate.

1 1/2 c. sugar
2/3 c. vinegar
1 T. celery seed

Sauerkraut Salad

Irene Solberg

Boil until clear, then cool:

2 c. sugar
1 c. white vinegar

Drain 1 large can sauerkraut and rinse with water, cut up fine.
Chop the following and add:

2 c. celery
1/2 c. green pepper
1/2 c. onion

Pour liquid over sauerkraut mixture, let stand overnight in refrigerator. Serve.

Chicken Fruit Salad

Margaret Elbert-Benson

2 c. diced white chicken meat
2 apples, diced
1 c. pineapple chunks, drained
3/4 tsp. curry powder
1/4 c. chopped almonds
Grapes (opt.)

Toss all ingredients together. Serve on salad greens. Yield: 6 servings.

Hot Chicken Salad

Rita Strabala

2 c. cooked cubed chicken
2 c. diced celery
1/2 c. toasted slivered almonds
1/2 tsp. Accent (opt.)
1/2 tsp. salt
2 T. grated onion
1 T. lemon juice
1 c. mayonnaise

Mix lightly and place in an 8x12-inch pan. Place 1/2 cup grated Cheddar cheese over the top of this mixture. Then crush 1 cup potato chips and place on top of salad. Bake 15 minutes in 425° oven. Yield: 5 to 6 servings.

Uncle Ben's Chicken Salad

Lois Whitefield

1 (6 oz.) pkg. Uncle Ben's wild & long-grain rice
1 c. mayonnaise
1/2 c. sour cream
1/2 c. chopped celery
2 T. chopped onion
3 c. cooked chicken breasts (cooled)
Lettuce leaves
Cashews

Prepare rice as directed and cool. Add next 5 ingredients. Serve on a lettuce leaf with cashews sprinkled on top.

Taco Salad

Rose Biondi

1 lb. ground beef, browned & drained
1 can red kidney beans
3 tomatoes, cut into chunks
1 (8 oz.) pkg. shredded Cheddar cheese
1 onion, chopped
1 head lettuce, torn into bite-sized pieces
1 (12 oz.) btl. Western dressing
2 c. crushed taco chips

Combine ground beef, beans and taco mix with 1/4 cup water. Simmer for 15 minutes. Refrigerate until cool. Layer lettuce, tomatoes, onion, meat-bean mixture, cheese and taco chips. Add Western dressing and toss.

Endive Salad

Mary Stritzel

Make dressing and cool:
6 slices bacon, cut in sm. pieces, fried crisp & drained of fat

In skillet with drained bacon, add:
1/2 c. water
1/4 c. vinegar
1/4 c. sugar
1/2 tsp. salt
1/3 c. mashed potato flakes

Bring to a good boil and stir well. Cool.

6 to 8 oz. endive, or 1 med. head (may also use spinach)
1 sm. onion or green onions, cut into pieces

Put endive and chopped onion in large bowl. Pour or spoon dressing over endive and toss. Use hand, if necessary.

Holiday Salad

Mary Gibbons

DRESSING:
1/3 c. lemon juice
1/2 c. sugar
2 T. minced onion
1 T. Dijon mustard
1/2 tsp. salt
2/3 c. oil
1 T. poppy seeds

Pour over salad (romaine, etc.).
Add:

Bacon
Apple
Cinnamon
Cashews
Shredded Swiss cheese
Etc.

Lettuce Salad

Mary Lynch

2 bags lettuce
2 Granny Smith apples
Salted cashews
Craisins

Wash lettuce and put in a bowl. Add chopped apples, cashews and craisins on top.

DRESSING:
1/2 c. sugar
1/2 c. olive oil
4 T. balsamic vinaigrette

Boil dressing for 1 minute. Add 1/2 teaspoon celery salt. Pour the dressing over salad just before serving.

Note: If you make the dressing ahead of time, heat it up enough so that the dressing will mix together—the sugar tends to caramelize as it cools.

Grandma's Tossed Salad

Amber Cross

1 head iceberg lettuce
1/2 head leaf romaine

Tear lettuce into bite size pieces. Add 1/4 cup sliced red onion.
At the last minute, add:

2 lg. Granny Smith apples, diced
2 c. red seedless grapes, sliced in half
3/4 c. mild shredded Cheddar cheese
1/2 c. coarsely-chopped walnuts or pecans
1/2 c. chopped diced banana chips
1/4 c. dried cranberries
1/2 c. roasted & salted sunflower seeds

Top with store-brought "honey-poppy seed dressing".

Patty's 7-Layer Spinach Salad

Cathy Gerbracht

Arrange in a bowl:

1 pkg. spinach or lettuce
Dash of salt & pepper
1 T. sugar
1 lb. bacon, cooked, drained & crumbled
4 hard-cooked sliced eggs
1 pkg. spinach or lettuce
Salt & pepper
Sugar
1 (10 oz.) pkg. uncooked frozen peas
1 red onion, sliced & separated

DRESSING:
1 c. Hellmann's mayonnaise
1 c. Miracle Whip
2 to 3 c. Swiss cheese, grated

Cover for 24 hours. Stir before serving.

Mandarin Orange Salad

E. Finn

1/2 head shredded lettuce
1 c. chopped celery
1 T. parsley
1 (11 oz.) can mandarin oranges, drained

DRESSING:
1/2 c. salad oil
1/4 c. tarragon vinegar
1 tsp. salt
1/4 c. sugar
1/4 c. toasted sliced almonds

Put first 4 ingredients in a bowl. Mix together all ingredients for dressing in a separate bowl. Mix well and refrigerate until ready to use.

Note: To toast almonds, place in a single layer on baking sheet in 300° oven, turn frequently.

Grandma Garman's Strawberry and Romaine Salad

Jacob Coder

1 to 2 heads romaine lettuce
1 pt. fresh strawberries, sliced
1/2 red onion, sliced

DRESSING:
1 c. real mayonnaise
2/3 c. sugar
1/2 c. milk
1/4 c. vinegar
2 T. poppy seeds

Mix all dressing ingredients. Toss and serve.

Note: Best made ahead and chilled.

Spinach-Strawberry Salad

Mary Stritzel

1 bunch fresh spinach
1 pt. fresh strawberries
1/2 c. sugar
2 T. sesame seeds
1 T. poppy seeds
1 1/2 tsp. minced onion
1/4 tsp. Worcestershire sauce
1/4 tsp. paprika
1/2 c. salad oil
1/4 c. vinegar

Combine all ingredients, except spinach and strawberries, in blender and mix. Tear spinach into bite-sized pieces. Slice berries and add to spinach. Cover with dressing and serve right away.

Strawberry-Spinach Salad

Teresa Newburn

10 oz. fresh spinach, torn into bite-size pieces (8 c.)
2 c. sliced fresh strawberries
Sour Cream Dressing for Fruit (recipe below)

Gently toss spinach and strawberries in salad bowl. Serve with dressing; toss. Garnish with shredded coconut, if desired. Yield: 8 (1-cup) servings; 90 calories per serving.

SOUR CREAM DRESSING FOR FRUIT:
1/2 c. dairy sour cream
1/2 c. honey
1/8 tsp. ground cardamom or nutmeg

In small bowl, combine all dressing ingredients; blend well. Cover; refrigerate to blend flavors. Serve with fruit salads. Yield: 3/4 cup.

Summer Salad

Sue Scoles

SALAD:
1 pkg. prewashed spinach
1 c. sliced strawberries
1 sm. can mandarin oranges
1/2 c. fresh blueberries
1/4 c. sliced almonds, toasted
1/2 c. Tangy Topper Poppy Seed Dressing (recipe below)

Tear spinach leaves into bite-size pieces. In large bowl, combine spinach, strawberries, orange sections, blueberries and almonds. Drizzle with dressing and toss gently.

TANGY TOPPER POPPY SEED DRESSING:
1/2 c. salad oil
1/2 c. sugar
1/3 c. vinegar
1/4 c. finely-chopped onion
1/4 tsp. salt
1 T. poppy seeds

Combine and blend.

Lush Lettuce Salad

Dorothy Sally

Leaf lettuce
2 to 3 chopped eggs
1/2 to 1 c. cashews
1/2 to 1 c. chow mein noodles
1 sm. red onion, chopped

DRESSING:
3/4 c. cider vinegar
1/2 c. oil
3/4 c. sugar
1 tsp. salt

Potato Salad with Double Mustard Dressing

Reno Berg

1 1/2 lb. red new potatoes
1/4 c. Dijon mustard
1/4 c. grainy mustard (stone-ground)
1/2 c. olive oil
1 T. balsamic, sherry or other-flavored vinegar
3 T. chopped fresh basil leaves
Salt & freshly-ground black pepper, to taste

Bring a medium pot of water to a boil; add salt. Peel potatoes, if desired (or wash and scrub them). Then cut thin into bite-size pieces. Cook in water until tender but still firm and not all mushy, 15 minutes, or so. Drain. Mix together the mustard, oil, vinegar and basil; toss with potatoes. Season with salt and pepper. Serve warm or at room temperature. Yield: 4 servings.

Note: This can be refrigerated for up to a day—bring back to room temperature before serving.

Bleu Cheese Dressing

Doris Kleinschmidt

1 ctn. sour cream
1 c. mayonnaise
1 pkg. crumbled bleu cheese
1 tsp. garlic salt

Mix and put into tightly-covered container.

Blue Cheese Dressing

Rosie Biondi

1 qt. mayonnaise
3/4 c. buttermilk
4 oz. crumbled blue cheese

Blend all ingredients with electric mixer until smooth. Store in refrigerator in airtight container.

Blue Cheese Dressing

Catherine "Cay" Peet

(AKA Roquefort Cheese Dressing)

1 pt. mayonnaise
1/4 lb. blue or Roquefort cheese, crumbled
1/2 c. beer
1 T. Parmesan cheese
1/8 tsp. garlic powder

Age overnight.

Note: Should be used within 2 weeks. Use regular mayonnaise, not the light mayonnaise because the dressing will be runny if you use light.

Coleslaw Dressing

Kay Aitchison

1 c. sugar
1/2 c. white vinegar
1 tsp. celery seed
1 tsp. dry mustard
1 tsp. salt
1 c. oil
1 sm. onion, grated

Blend in blender until creamy. Yield: 1 pint.

"Olive Garden" Italian Salad Dressing

Rosie Biondi

1/2 c. white vinegar
1/3 c. water
1/3 c. vegetable oil
1/4 c. corn syrup
2 1/2 T. grated Romano cheese
2 T. dry pectin
2 T. beaten egg or egg substitute
1 1/4 tsp. salt
1 tsp. lemon juice
1/2 tsp. minced garlic
1/4 tsp. dried parsley flakes
Pinch of dried oregano
Pinch of crushed red pepper flakes

Combine all ingredients with a mixer on medium speed, or in a blended on low speed for 30 seconds. Chill at least 1 hour. Serve over mixed greens or use as a marinade.

Creamy Ranch Dressing

Rose Biondi

1 c. real mayonnaise
1/2 c. sour cream
1/4 c. milk
1 T. dried parsley flakes
1 tsp. garlic powder
1 tsp. onion powder

Combine all ingredients in bowl and mix well. Chill, covered, until ready to serve. Yield: 1 1/2 cups.

French Dressing

1 1/2 c. sugar
3/4 c. vinegar
1 1/4 c. catsup
1 1/2 c. salad oil
3 tsp. salt
3 tsp. paprika
3 tsp. celery seed
1 sm. onion, grated fine

Beat well with mixer. Refrigerate.

Salad Dressing

Mary Lynch

1/2 c. sugar
1 tsp. salt
1 tsp. dry mustard
2 T. cottage cheese
2 T. minced red onion
1/3 c. cider vinegar

Blend all of the above ingredients in a blender. Slowly add 1 cup olive oil while running the blender.

Very good served on a bed of spinach and leaf lettuce. Garnish with orange slices, almonds and Mozzarella cheese.

Sesame Seed Dressing

Denise Griffith

1/2 c. vegetable oil
1 T. sesame seeds
1 clove garlic
2 T. cider vinegar or rice vinegar
2 T. soy sauce
A few drops dark sesame oil

Combine vegetable oil and sesame seeds in a small saucepan. Peel garlic clove, drop into oil and crush slightly using back of spoon. Place saucepan over moderate heat and stir until seeds and garlic have become a toasted color, about 2 minutes. Do not overbrown seeds or garlic. Remove from heat immediately. Set aside to cool to room temperature. Remove garlic clove. Place cooled oil and sesame seeds in a jar with a tight-fitting lid. Add remaining ingredients and shake vigorously to blend.

Sweet Red Wine Vinaigrette

1/3 c. red wine vinegar
1 c. extra-virgin olive oil
2 T. sugar
1/2 tsp. salt
1/4 tsp. ground black pepper

Combine all ingredients in a 2-cup jar with a lid. Shake until well combined. Yield: about 1 1/2 cups dressing.

Warm Spinach Dressing

Doris Kleinschmidt

4 slices bacon, fried crisp, drained & broken or cut into sm. pieces
1/4 c. sugar (granulated)
2 eggs, well beaten
1/4 c. cider vinegar
3/4 c. water
1/4 tsp. salt

Mix all ingredients in saucepan; heat to almost boiling, stirring constantly until thickened. Store in covered container.

To use, heat in microwave. Use over fresh spinach just before serving.

This recipe brings raves everytime it's served!

Notes & Recipes

Side Dishes

Priests from the Archdiocese of Dubuque

1899-1902	**Henry Eckart**
1902-1917	**Francis Renier**
1917-1940	**Joseph Campbell**
1928-1930	Leo Entringer
1930-1935	Bernard White
1935-1938	Francis Mulcahy
1937	George A. Mahoney
1938-1940	John P. Fagan
1939	John N. Kessler
1939-1943	John J. Brickley
1940-1952	**Nicholas A. Steffen**
1943-1945	Roman A. Schares
1944-1947	Joseph G. Kleiner
1946-1947	Norbert F. Showalter
1948-1950	Francis J. Dunn
1950-1953	William E. Clark
1952-1954	**Raymond P. Duggan**
1953	William J. Tiedemann
1953-1954	Raymond J. Collins
1954-1967	**John F. Ryan**
1954-1955	Robert E. Moran
1955-1958	John R. Gallagher
1958-1963	Philip C. McDermott
1963-1966	Ardel H. Barta
1966-1967	Dennis Colter
1967	James J. Chappell
1967-1973	**Joseph A. Sullivan**
1968-1972	Richard G. Gaul
1969-1970	Bernard Duvall
1972-1976	Clarence S. Kruse
1973-1977	**Edgar J. Kurt**
1976-1977	Thomas E. Braak

Franciscan Friars

1977-1982	**Arnold Dearing**, OFMConv.
1977-1978	Angelus LaFleur, OFMConv.
1977-1979	Robert St. Martin, OFMConv.
1979-1982	Terrence Rassmussen, OFMConv.
1981-1982	Barnabas Kannenburg, OFMConv.
1981-1983	David Kocka, OFMConv.
1982-1985	**Victor J. Waller**, OFMConv.
1982-1985	Zachary Kucin, OFNConv.
1982-1988	Stephen Pifher, OFMConv. (Pastoral Associate)
1985-1987	**Zachary Kucin**, OFMConv.
1985-1987	Daniel Manger, OFMConv.
1987-1988	**Killian Speckner**, OFMConv.
1987-1988	Eliot Comstock, OFMConv.
1987-1988	Kenneth Gehring, OFMConv.
1988-1994	**Dismas Veeneman**, OFMConv.
1988-1992	Don Hart, OFMConv. (Pastoral Associate)
1988-1989	Peter Damian Massengill, OFMConv.
1989-1992	Troy Overton, OFMConv.
1992-1994	Pius Pfeiffer, OFMConv.
1993-1994	Carlos Luis Castro, OFMConv.
1993-1995	Joseph West, OFMConv.
1994-1995	**Edmund Goldbach**, OFMConv.
1995-present	**Terrence Rassmussen**, OFMConv.
1995-1996	Michael Laltrello, OFMConv.
1996-1997	John Elmer, OFMConv.
1996-2000	Randy Kin, OFMConv. (Pastoral Associate)
1997-2001	Howard Hansen, OFMConv.
2001-2003	Benjamin Knopp (Pastoral Associate)
2001-2003	Bruno Nemcosky

(Names in **boldface** are pastors; all others are associate pastors unless otherwise noted.)

Side Dishes

Asparagus with Orange Glaze

Margaret Elbert

1/2 c. fresh-squeezed orange juice
Zest of 1 orange
1 T. sugar
1 T. minced fresh ginger
2 tsp. soy sauce
2 lb. fresh asparagus, trimmed

In a gallon baggie with a zipper, combine all of the ingredients, except the asparagus, and mix it up well. Place the asparagus in the bag and marinade, and put in the refrigerator for at least 2 hours, turning occasionally. Preheat the broiler. Drain the asparagus and reserve the marinade. Place the asparagus on a baking sheet underneath the broiler and broil for about 5 minutes, or until tender; do not overcook. Transfer the cooked asparagus to a serving dish and pour the reduced marinade over the asparagus. Serve immediately. Yield: 6 servings.

Lemon-Roasted Asparagus

Mary Lynch

1 lb. asparagus
2 T. olive oil or butter, melted
2 T. freshly-squeezed lemon juice
Salt & freshly-ground black pepper

Preheat oven to 400°. Arrange the asparagus in a single layer in a large shallow roasting pan or half sheet pan. Drizzle the oil or butter and lemon juice over the asparagus and roll to coat evenly. Season generously with salt and pepper. Roast for about 15 minutes, until the asparagus is tender and lightly browned. Serve hot.

Variations: You can add green onions and/or spring garlic with the asparagus. Substitute red or white wine vinegar and 1 tablespoon chopped fresh herbs for the lemon juice.

Baked Beans

Isabel Pesek

2 lb. pinto or Great Northern beans

Wash and soak overnight in water to cover. (Volume will about double, so have adequate water.) Drain, add fresh water to cover and cook until tender, 1 to 1 1/2 hours. (Do not stir to avoid breaking-up of whole beans.) Drain cooked beans, saving the cooking water. Place drained beans into Pyrex baking dish, leaving at least 1/2-inch clearance.

Blend together:

1 3/4 c. brown sugar
1 (24 oz.) btl. tomato ketchup
1 tsp. dry mustard
1 tsp. salt
1 finely-chopped onion
1/2 c. molasses
Approximately 3 c. of bean cooking water, as needed

Add the mixture above to the baking dish with the beans, gently stirring into beans. (Incorporate enough additional bean cooking water to cover top of beans in the baking dish.) Completely cover top of beans with bacon strips. Bake at 325° for approximately 2 hours; do not overbake to dry out. (When done, the liquid will be bubbly and the bacon will be cooked.) Let stand awhile to settle before serving.

These baked beans freeze well and are still a family favorite. The recipe is easily reduced to one-half size, but likely will require less baking time.

Baked Beans

Janice Rober

2 (16 oz.) cans pork & beans
3/4 c. brown sugar
1 tsp. dry mustard
6 slices bacon, chopped
1/2 c. catsup

Empty one can into bottom of greased 2-quart casserole dish. Combine sugar and mustard in separate bowl; sprinkle half of mixture over beans. Top with second can of beans, remaining sugar mixture, chopped bacon and catsup. Bake at 325° for 2 1/2 hours. Yield: 6 to 8 servings.

Berg Baked Beans

Jason and Jenny Berg

1 can Bush's baked beans (original)
1/2 c. brown sugar
3 to 4 slices raw bacon, cut into sm. pieces
2 to 3 drops liquid smoke
1/4 c. diced onion
1 T. mustard
1/4 c. shredded cheese

Mix all ingredients and bake, uncovered, for 1 1/2 to 2 1/2 hours at 350°. We usually double the recipe.

This recipe has placed in the Top 25 of the American Royal BBQ Contest the past three years. The American Royal is held annually in Kansas City, Missouri.

Calico Beans

Mary Gibbons

1/2 lb. hamburger
1/2 lb. bacon
1 lg. onion

Brown and drain. Add sauce, then beans and simmer about 1 hour.

SAUCE:
3/4 c. brown sugar
1/2 c. catsup
1 tsp. salt
1 tsp. prepared mustard
2 tsp. vinegar

BEANS:
1 med. can kidney beans
1 med. can pork & beans
1 med. can butter beans

Calico Beans

Jean Meek

1/2 lb. hamburger
1/2 lb. bacon, diced
1 c. chopped onion
1/2 c. ketchup
1 tsp. salt
3/4 c. brown sugar
1 tsp. dry mustard
2 cans kidney beans, drained
2 tsp. vinegar
1/4 c. sugar
2 cans pork & beans
1 can butter beans, drained

Brown and cook bacon, onion and hamburger. Add remaining ingredients and mix well. Bake 40 minutes at 350°.

Calico Beans

Connie Vaclav

1/4 lb. bacon
1 lb. hamburger
1/2 c. ketchup
1 tsp. salt
2 T. vinegar
1 T. mustard
1 sm. can lima beans, drained
1 lg. can B&M baked beans
1 reg. can red kidney beans
3/4 c. brown sugar

Dice bacon; brown bacon and hamburger. Continue cooking and stir in remaining ingredients; mix well. Bake, covered, at 350° for 1 1/2 hours, or on high in a crock-pot for 4 to 6 hours.

Elbert's Excellent Beans

Margaret Elbert-Benson

1 can lima beans
1 can kidney beans, drained
1 can pork & beans
1 can butter beans, drained
1 lb. either ground beef or bacon, cooked
4 lg. onions, chopped & fried
1/3 c. vinegar
3/4 c. brown sugar
1 T. dry mustard

To the cooked meat, add onions, vinegar, brown sugar and mustard. Simmer 20 minutes, then add all the beans. Bake 2 hours at 325° in a large casserole. Or, put it all in the crock-pot. Serves a bunch.

Four-Bean Bake

Audrey Marley

1 (1 lb.) can pork & beans
1 (1 lb.) can butter beans
1 (1 lb.) can kidney beans, drained
1 (1 lb.) can lima beans, drained
1/2 lb. bacon, fried & drained
1 c. onion, cut into rings

Mix well and add 1 teaspoon mustard, 2 teaspoons vinegar, 1/3 cup dark brown sugar, 1/2 cup ketchup, 1/2 teaspoon oregano (ground), 2 teaspoons Worcestershire sauce and 1/2 teaspoon garlic powder. Combine all in a sprayed casserole. Bake at 350° for 1 hour.

Three-Bean Casserole

Christine Baker

1 can pork & beans, drained
1 can kidney beans, drained
1 can butter beans, drained
1/2 c. brown sugar
1/2 c. white sugar
1/4 c. ketchup
1/2 lb. bacon
1/2 lb. ground beef
1 onion, diced
Few dashes liquid smoke

Fry together hamburger, bacon and onion. Then mix all ingredients and place in greased casserole dish. Bake at 350° for 1 to 2 hours.

Old Settlers Baked Beans

Sharon Fox

1/2 lb. ground beef
1/2 lb. bacon, fried & chopped
1 chopped onion
2 T. yellow mustard
1/3 c. packed brown sugar
1/4 c. catsup
1/2 tsp. chili powder
2 T. molasses
16 oz. pork & beans
16 oz. kidney beans
16 oz. butter beans
16 oz. lima beans (opt.)
1/3 c. granulated sugar
1/4 c. barbecue sauce
1/4 tsp. black pepper

Brown ground beef and onion; drain. Mix together remaining ingredients in large baking dish. Leave all the beans for last so they don't smash. Add drained beans. Bake at 350° for about 1 hour.

Note: Keeps well in refrigerator for leftovers!

Old Settlers Beans

Marge Albers

1 lb. ground beef
1 lb. cured bacon, chopped
1 lg. onion, chopped
1/3 c. white sugar
1/3 c. brown sugar
1/4 c. catsup
1/4 c. barbecue sauce
1 T. prepared mustard
2 T. molasses
1 tsp. salt
1/2 tsp. chili powder
1/2 tsp. pepper
1 (15 oz.) can red beans
1 (15 oz.) can kidney beans
1 (15 oz.) can pork & beans
1 (15 oz.) can baby butter beans

Brown beef, bacon and onion; drain and add rest of ingredients. Put in casserole and bake at 350° for 2 hours.

Note: Drain the butter beans only.

Herbed Green Beans

Margaret Elbert

1 lb. fresh green beans
4 T. butter
1/2 c. minced onion
1/2 clove garlic, minced
1/4 c. minced celery
1/2 c. minced parsley
1 tsp. fresh rosemary, or 1/4 tsp. dried rosemary
1/4 tsp. dried basil
3/4 tsp. salt

Trim ends from beans, then cut them diagonally into 2-inch pieces. Cook in 2 inches of boiling water in covered pan for 15 to 20 minutes, or until tender. Drain and keep warm.

In the meantime, in a skillet, melt the butter and sauté onion, garlic and celery and cook for about 5 minutes. Add parsley, rosemary, basil and salt; cover and simmer for 10 minutes. Just before serving, toss the green beans with the herb-flavored butter.

Cheddar-Broccoli Noodles

4 c. water
2 (3 oz.) pkg. Campbell's or Ramen Pride chicken flavor Ramen noodle soup
1 1/2 c. broccoli flowerets
1 (10 3/4 oz.) can Campbell's condensed Cheddar cheese soup
1/4 c. sour cream or plain yogurt
1/8 tsp. pepper

In a 3-quart saucepan over high heat, heat water to boiling. Add noodles and broccoli. Return to boiling. Reduce heat to low. Cover and cook 5 minutes, or until noodles and broccoli are tender, stirring occasionally to separate noodles.

Stir in one seasoning packet; drain off most of liquid. (Reserve remaining seasoning packet for another use.) Stir in cheese soup, sour cream and pepper. Heat through, stirring occasionally. Sprinkle with grated fresh Parmesan cheese before serving. Yield: 4 cups or 6 servings.

This is a very kid-friendly dish.

Broccoli Casserole

Jennifer Dubendorf

1 pkg. broccoli, cooked
2 c. cooked rice

Sauté:
1/2 c. onion
1/2 c. chopped celery
2 T. butter

Heat:
1 can cream of celery soup
1 (6 oz.) jar Cheez Whiz

Sprinkle buttered bread crumbs. Bake 30 minutes at 350°.

Creamy Broccoli and Cheese

1 (1 oz.) pkt. Hidden Valley Original Ranch dressing mix
1 (8 oz.) pkg. cream cheese
3/4 c. milk
1 lb. broccoli, chopped, cooked & drained
1/2 c. shredded sharp Cheddar cheese

In a blender, combine dressing mix, cream cheese and milk. Pour over broccoli in 9-inch baking dish; stir well. Top with cheese. Bake at 350° for 25 minutes, or until cheese is melted. Yield: 4 servings.

Scalloped Cabbage

1 med. head cabbage, shredded
4 T. butter
4 T. flour
2 c. milk
1 tsp. salt
3/4 c. Cheddar cheese, shredded
3/4 c. bread crumbs

Cook cabbage for 3 minutes, or until tender; drain. Combine butter, flour, milk and salt in saucepan and cook until thick, stirring constantly. Pour 1/4 of sauce in baking dish. Layer 1/3 of cabbage, 1/4 of sauce, 1/4 cup cheese and 1/4 cup of bread crumbs. Repeat layers two more times. Bake at 350° for 25 minutes.

Carrot Casserole

Doris Kleinschmidt

3 1/2 to 4 c. (2 lb. pkg.) sliced carrots

Parboil 7 minutes. Drain and place in greased casserole.

TOPPING:
1 T. chopped onion
1 can cream of celery soup
1/2 c. Cheez Whiz (sm. jar)
1/2 stick butter

Pour over carrots. Top with seasoned croutons (Pepperidge Farm). Bake at 350°, covered, for 30 minutes, and 15 minutes, uncovered.

Cheesy Cooked Carrots

Gabrielle Hansen

5 c. carrots, cut in medallions
1/2 c. butter
3/4 lb. Velveeta cheese
1/2 c. Ritz cracker crumbs
1/2 c. soda cracker crumbs

Boil carrots until tender. Melt cheese and butter in microwave glass dish. Mix carrots into cheese mixture. Cook 30 minutes at 350°. Top with crushed crackers. Bake 10 minutes longer.

Minted Carrots

Doris Kleinschmidt

10 to 12 carrots
3 T. butter
2 tsp. dried mint leaves
3 T. brown sugar
3 T. light corn syrup
1/2 tsp. salt

Cook carrots until tender. Mix rest of ingredients; heat on medium and spoon over carrots until glazed. Yield: 6 to 8 servings.

Celery Casserole

1 bunch celery
1 can sliced water chestnuts
1 sm. pkg. toasted slivered almonds
1 can cream of chicken soup
1/2 c. milk
Buttered herb stuffing crumbs

Slice 1 bunch celery in small pieces. Cook for 5 minutes in boiling water. Spread in a buttered casserole. Add a can of sliced water chestnuts and a small package toasted slivered almonds. Mix with 1 can cream of chicken soup and 1/2 cup milk. Top with buttered herb stuffing crumbs. Bake for 30 minutes at 350°

This is surprisingly good, even if it is celery!

Corn-Corn-Corn

Vaclav Family

1 can whole kernel corn
1 can cream-style corn
1 box Jiffy corn muffin mix
1 c. sour cream
1 egg, beaten
1 stick butter or margarine
Chopped onion (opt.)

Melt butter. Stir in all other ingredients. Bake 1 hour at 350°.

Super easy!

Scalloped Corn

Kelly Stewart

1 can regular corn with liquid
1 can cream-style corn
1 sm. ctn. sour cream
1 box Jiffy corn muffin mix
1 egg, slightly beaten
1 stick butter

Mix together. Cook on HIGH in microwave for 10 minutes. Turn 1/2 way, then cook another 10 minutes. Turn 1/4 turn, then cook 3 to 5 minutes, until done.

An easy recipe for holidays or get-togethers. It has been a tradition on our family's Thanksgiving table for years.

Corn Risotto

Julie Haas

(Michael Robert's)

Kernels cut from 3 to 4 ears of fresh sweet corn (about 3 c.)
1 scallion or shallot, peeled & minced
8 T. butter (reserved)
1 c. chicken stock (reserved)
1 c. heavy cream (can use 1/2 & 1/2)
1/2 c. freshly-grated Parmigiano-Reggiano cheese
12 fresh shiitake mushrooms, sliced (can use reg. fresh mushrooms, 8 oz. pkg., sliced)
1/2 c. shelled fresh peas
Salt & freshly-ground black pepper

Preheat oven to 200°.

In a large skillet over medium heat, sauté corn and scallions/shallots in 4 tablespoons butter (about 1 minute). Add 1/2 cup chicken stock, increase heat to medium-high and reduce liquid quickly until mixture thickens. Add cream and stir occasionally, reducing liquid again until thick, about 5 minutes. Remove from heat and stir in cheese. Pulse corn mixture once or twice in a food processor to release flavors. The kernels should be broken, but not puréed smooth. Put corn mixture in an oven-proof serving dish; cover with aluminum foil, and keep warm in oven.

In a medium skillet over high heat, sauté mushrooms in remaining 4 tablespoons butter. Add peas and remaining 1/2 cup of chicken stock; reduce the liquid until it thickens, about 5 minutes. Fold mushroom mixture into corn. Season to taste with salt and pepper.

Corn Spaghetti Bake

1 can cream-style corn
1 can whole kernel corn
1 c. Velveeta cheese, cubed
1/4 c. margarine
1 c. spaghetti, uncooked & broken
1 sm. can French-fried onions

Mix all together and bake at 350° for 1 hour. Can add some onion rings the last 10 minutes of baking.

Creamy Corn Casserole

Christine Baker

1 can creamed corn
1 can whole kernel corn
1 c. macaroni, uncooked
1 c. shredded Cheddar cheese
1 stick butter or margarine, softened

Blend all ingredients and bake in a 2-quart casserole dish at 350° for 1 hour.

Macaroni-Corn Casserole

Bea Gibbons

1 can creamed corn
1 can whole corn with juice
1 c. Velveeta cheese
1 c. uncooked elbow macaroni
1 T. minced onion

Mix together and put into Pam-sprayed casserole or 9x13-inch pan. Cover. Bake at 350° for 45 to 60 minutes.

Corn Casserole

Katie Upah

1 can corn
1 can creamed corn
1 stick butter
1 c. Velveeta cheese
1 c. uncooked macaroni

In a 2-quart baking dish, mix all ingredients, leaving out the butter. Cut butter until small squares and place on top. Bake, uncovered, at 325°, stirring occasionally. Bake for 1 hour.

Corn Soufflé

Mary Gibbons

Chop 1 onion and 1/2 green pepper. Sauté in 1 stick of butter. Mix 1 can whole kernel corn with juice, 1 can cream-style corn, 3 beaten eggs, and 1 package corn muffin mix (Jiffy). Pour all into 2 1/2-quart baking dish. Top with 1 cup grated cheese and 1 cup sour cream. (Tom layers the cheese and sour cream.) Bake at 350° for 45 minutes.

Spoon Bread

Darlene Bovee

2 eggs, slightly beaten
1 can whole kernel corn, undrained
1 can cream-style corn
1 c. sour cream
1 stick oleo, melted
4 T. chopped onion
1 (8 1/2 oz.) box Jiffy cornbread mix (1 1/2 c. mix)
Salt & pepper

Mix together and pour into 2 1/2-quart casserole dish. Bake at 350° for 1 hour, uncovered.

Eggplant Italienne

Rosie Biondi

1 (15 oz.) can tomato sauce
1/2 c. olive oil
2 cloves garlic, minced
3 T. chopped parsley
1 tsp. oregano
1/2 tsp. salt
Dash of pepper
1 lg. eggplant, peeled & sliced 1/2" thick
2 c. shredded Mozzarella cheese

Combine the first 7 ingredients in a saucepan. Bring to a boil. Cover and simmer for 10 minutes. Layer the eggplant, sauce and cheese in a 2-quart casserole dish. Bake 30 minutes at 350°.

Roasted Steak Mushrooms

Mark Hansen

1 lb. fresh mushrooms, rinsed
1/3 c. steak sauce
2 tsp. minced garlic
1 T. Worcestershire sauce
1 T. olive oil
1 tsp. rosemary

Trim bottom of mushrooms. Mix mushrooms with other ingredients. Roast in 8-inch casserole at 375° for 20 minutes. Remove from oven; strain juice into a small saucepan. Cook until liquid is reduced by half. Add mushrooms to sauce and toss well. Serve with grilled steak.

Pam's Outrageous Onions

Gloria Cain

6 med. yellow onions
1/2 c. water
2 T. olive oil
1 T. brown sugar
1 T. soy sauce
1 T. balsamic vinegar
1 tsp. pepper sauce

Preheat oven to 400°. Combine and whisk all ingredients but onions. Peel onions; cut in half lengthwise. Place onions, cut-side down, in 8x12-inch baking dish. Pour mixture over onions. Cover with foil. Bake 30 minutes; baste and remove foil. Bake 10 more minutes, or until tender.

Escalloped Pineapple

Sandy Hoening

Cream:
2 c. sugar
1/2 c. softened butter
3 eggs

Add:
2 lb. crushed & drained pineapple
5 slices bread, cubed
1/4 c. milk

Bake at 350° for 45 minutes.

Buffalo Potatoes

1 env. Lipton Recipe Secrets savory herb with garlic soup mix
1/3 c. margarine or butter, melted
1 to 2 T. hot pepper sauce
4 med. baking potatoes, cut lengthwise into wedges (about 2 lb.)
Wish-Bone chunky blue cheese dressing

Preheat oven to 450°. In a large plastic bag or bowl, add all ingredients except Wish-Bone dressing. Close bag and shake, or toss in bowl, until potatoes are evenly coated. In a 9x13-inch baking or roasting pan, arrange potatoes; discard bag. Bake, uncovered, stirring occasionally, 45 minutes, or until potatoes are crisp. Serve with Wish-Bone dressing. Yield: 4 servings.

Also terrific with Lipton Recipe Secrets onion soup mix.

Company Potatoes

Eileen Thompson

6 to 8 lg. white potatoes

Boil, peel and cool. Shred; add salt, pepper and onion powder. Melt 1 stick margarine. Add 3/4 to 1 box half & half (small box). Pour over potatoes. Shred Cheddar cheese over top. Sprinkle Parmesan over this. Bake at 350° for 40 minutes.

Creamy Red Potatoes

Michelle Thilges

2 lb. sm. red potatoes, quartered
1 (8 oz.) pkg. cream cheese, softened
1 (10 3/4 oz.) can cream of potato soup, undiluted
1 env. ranch salad dressing mix

Place potatoes in a slow cooker. In a small mixing bowl, beat cream cheese, soup and salad dressing. Mix until blended. Stir into potatoes. Cover and cook on low for 8 hours, or until potatoes are tender. Yield: 4 to 6 servings.

Garlic Mashed Potatoes

Margaret Elbert-Benson

3 3/4 lb. potatoes
9 cloves garlic, peeled
3/4 c. hot chicken broth
1 tsp. ground rosemary
3 T. Molly McButter or 2 tsp. butter
1/2 c. Parmesan cheese

Peel and quarter potatoes. Add garlic cloves and cover with water in saucepan. Boil until potatoes are soft. Drain. Mash potatoes and garlic with a mixer. Add broth, butter and rosemary.

It will be OK in the oven in a casserole dish at 250° for a while until you are ready. Yield: 8 servings.

Note: Use a clean pepper grinder to grind rosemary.

Scalloped Garlic Potatoes

3 med. all-purpose potatoes, peeled & thinly sliced (about 1 1/2 lb.)
1 env. Lipton Recipe Secrets garlic mushroom soup mix
1 c. (1/2 pt.) whipping or heavy cream
1/2 c. water

Preheat oven to 375°. In a lightly-greased 2-quart shallow baking dish, arrange potatoes. In a medium bowl, blend remaining ingredients and pour over potatoes. Bake, uncovered, 45 minutes, or until potatoes are tender. Yield: 4 servings.

Also terrific with Lipton Recipe Secrets savory herb with garlic soup mix.

Party Potatoes

Susan Campbell

8 to 9 potatoes, peeled
1 tsp. salt
8 oz. sour cream
8 oz. cream cheese
1 tsp. garlic salt
1 tsp. onion powder
1/2 tsp. ground cumin

Boil the potatoes with salt in the water. Drain and mash with an electric mixer. Add remaining ingredients and mix well. Spray a 2-quart casserole dish with Pam. Put potatoes in, dot with butter and sprinkle with paprika. Bake, uncovered, for 30 minutes at 350°.

Potato and Cheese Casserole

Karen Tylka

8 or 9 med. potatoes, diced & cooked for 12 min.
1 med. onion, chopped
1 green pepper, chopped
1 stick margarine
1 lb. Velveeta cheese, cut into pieces
1 box Pepperidge Farm onion & garlic croutons

Mix above together, except potatoes. Layer potatoes, then mixture, then potatoes, and ending with mixture. Bake at 350° for 45 minutes, or microwave (POWER 10) for 10 minutes.

Ranch Potatoes

Tina Hansen

8 to 10 med. potatoes, cubed
1 can mushroom soup
1 1/4 c. milk
1 env. ranch dressing mix
1 1/4 c. sharp Cheddar cheese, divided
Salt & pepper
6 bacon strips, crumbled

Boil potatoes until almost tender, about 10 minutes. Drain. Place in 9x13-inch pan. Combine soup, milk, seasoning mix, 1 cup cheese, salt and pepper to taste. Pour over potatoes. Top with bacon and remaining cheese. Bake, uncovered, at 350° for 30 minutes.

Twice-Baked Potato Casserole

Carla Schaefer

5 lb. potatoes
1 stick butter
1 (8 oz.) pkg. cream cheese
1/3 c. half & half
1 tsp. onion salt or onion powder
1 tsp. garlic salt or garlic powder
1 tsp. seasoned salt
1 tsp. pepper

Cook potatoes as you would for mashed potatoes. Add all ingredients and mash with potato masher until well mixed. Place in 9x13-inch baking dish that has been greased or spayed with cooking spray. Dot with butter and paprika. Bake at 350° for 30 to 40 minutes, or until warmed through.

You may cover and refrigerate and bake the following day, if desired. These work well for holiday dinners and can also be served with gravy.

Potato Casserole

Sue Scoles

1 (24 oz.) pkg. frozen hash browns
1 can cream of chicken soup
8 oz. sour cream

Mix and pour into greased 9x13-inch baking pan. Crumble Cheddar cheese croutons and sprinkle on top. Melt 1 stick margarine and drizzle on top. Bake 1 hour at 350°.

Cheese Potatoes

Ann Schmitt

1/2 c. melted margarine
2 lb. hash browns, thawed
1/2 c. chopped onions
2 c. grated Cheddar cheese
1 tsp. salt (can omit)
1/4 tsp. pepper
1 (8 oz.) ctn. sour cream
2 cans cream of chicken soup

Bake at 350° for 50 minutes. Yield: 12 servings.

Cheesy Potato Casserole

Constance Stearns

2 lb. frozen diced potatoes
1/2 c. melted margarine
1 tsp. salt
1/2 tsp. pepper
1 lg. onion, chopped
1 can cream of chicken soup
1 pt. sour cream
2 c. shredded American or Cheddar cheese
2 c. crushed corn flakes
1/4 c. melted margarine

Thaw potatoes. Mix together, except corn flakes and 1/4 cup margarine. Put in 9x13-inch pan. Mix corn flakes and margarine, and spread on top. Bake 1 hour at 350°.

Creamy Potato Casserole

Bea Gibbons

1 (30 oz.) pkg. frozen shredded hash brown potatoes, thawed
2 c. (16 oz.) sour cream
2 c. (8 oz.) shredded Cheddar cheese
1 (10 3/4 oz.) can cream of chicken soup
1/2 c. chopped onion
1/4 c. butter, melted
1/2 tsp. pepper
1/4 tsp. salt

In a large bowl, combine all ingredients. Transfer to ungreased 2-quart baking dish. Bake, uncovered, at 350° for 1 hour, or until heated through. Yield: 8 to 10 servings.

Party Potatoes

Christine Baker

2 lb. frozen hash browns
1/2 c. melted butter or margarine
1 pt. sour cream
1 can cream of chicken soup
1/2 c. chopped onion
2 c. shredded Cheddar cheese
1 T. salt
1/2 T. pepper
2 c. crushed corn flakes
1/2 c. melted butter

Mix the first 8 ingredients together and place in greased 9x13-inch baking dish. Cover with corn flakes and melted butter; cover with foil. Bake at 350° for 20 minutes; remove foil and bake 30 minutes more.

Buffet Potato Casserole

Audrey Marley

1 (2 lb.) pkg. frozen hash brown potatoes
1/2 c. butter, melted
1 pt. dairy sour cream
1 can cream of chicken soup
1/2 c. chopped onions
2 c. shredded Cheddar cheese
1 tsp. salt
1/2 tsp. pepper
2 c. corn flake crumbs
1/2 c. butter, melted

Combine potatoes and 1/2 cup melted butter in a large bowl. Stir in sour cream, soup, onion, cheese, salt and pepper. Place in greased 9x13x2-inch baking pan. Combine corn flake crumbs and 1/2 cup melted butter. Sprinkle on top. Cover with foil and bake in 350° oven for 20 minutes. Uncover and continue baking 20 minutes. Yield: 12 servings.

Note: Casserole may be made in advance and refrigerated. If so, add 10 minutes to baking time.

Sauerkraut Casserole

Jan Berg

1 can drained Bavarian kraut
16 oz. Hillshire Farms sausage, cut into 1/2" pieces
1 box (2 pkt.) Betty Crocker roasted garlic mashed potatoes
1 c. sour cream
2 c. shredded Mozzarella cheese

Use a 10-inch square or 9x13-inch pan. Layer kraut and sausage in pan. Mix potatoes as directed, except eliminate 1/2 cup water. Add sour cream. Spread potato mixture over meat and kraut. Sprinkle with cheese. Bake at 350° for 45 minutes, or until bubbly and nicely browned.

Mom's Nutty Sweet Potato Casserole

Judy Roberts

3 c. mashed cooked sweet potatoes
3/4 c. sugar
1/4 c. evaporated milk
2 eggs, slightly beaten
1 tsp. vanilla
10 T. melted butter
1 c. chopped pecans
1 c. brown sugar
1/2 c. flour

Mix potatoes, sugar, milk, eggs, vanilla and 4 tablespoons butter. Place in greased casserole. Combine pecans, brown sugar, 6 tablespoons butter and flour. Spread over potato mixture. Bake at 350° for 20 to 30 minutes.

Sweet Potato-Praline Casserole

Gina Isebrands

Family favorite at holiday time.

5 c. cooked mashed sweet potatoes (3 1/2 lb.)
2 beaten eggs
1/2 c. milk
1/3 c. granulated sugar
3 T. melted butter
2 T. frozen orange juice concentrate
1/2 tsp. salt
2/3 c. chopped pecans
2 T. flour
1/3 c. packed brown sugar
2 T. melted butter
1 1/2 c. mini marshmallows

In a large bowl, stir together the mashed sweet potatoes, eggs, milk, granulated sugar, 3 tablespoons melted butter, orange juice and salt until smooth. Spread the mixture into a greased 2-quart rectangular baking dish.

In a small bowl, stir together the pecans, brown sugar, flour and 2 tablespoons melted butter. Spread evenly over potato mixture. Bake in 350° oven for 30 minutes, or until nearly heated through the center. Remove casserole from oven; sprinkle with marshmallows. Return casserole to oven and bake 5 to 10 minutes, until marshmallows are light brown. Let stand about 5 minutes before serving.

Sweet Potato Casserole

Jane Farrell-Beck

Mash 1 (2-pound) can of sweet potatoes.

Beat into this mixture the following:

3 eggs
1 c. milk
1/3 c. brown sugar
1/4 c. molasses
1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice
1/4 tsp. nutmeg
1/2 tsp. orange rind
2 c. sliced apples
1 stick margarine, melted
2/3 c. raisins
Chopped pecans or walnuts, to taste

Bake in a 2-quart buttered casserole at 325° for 50 to 60 minutes, or until firm, but not dry on top.

Sweet Potato Casserole

Jennifer Dubendorf

4 lg. boiled sweet potatoes
1 c. white sugar
1/2 c. milk
1 1/2 tsp. salt
2 eggs
3/4 stick butter
1 tsp. vanilla
1 tsp. cinnamon

Whip all together and put into a long shallow casserole. Bake at 375° for 20 minutes.

TOPPING:
3/4 c. corn flake crumbs
1/2 c. nuts, chopped
3/4 stick melted margarine
1/2 c. brown sugar

Spread over potatoes and bake 10 additional minutes.

Sweet Potato Soufflé

Kris Gross

3 lb. sweet potatoes, cut into cubes, peeled
2 lg. eggs
3/4 c. brown sugar, divided
1/2 c. butter, melted & divided
1 tsp. salt
1 tsp. ground cinnamon
Up to 1/2 c. orange juice
1 c. pecan halves

Heat oven to 375°. In a pan, heat potatoes to boiling. Cover and simmer for 15 to 20 minutes, until tender; drain. In a large bowl, beat potatoes with mixer until smooth. Beat in eggs, 1/4 cup brown sugar, 1/4 cup butter, salt and cinnamon. Beat in 1/4 cup orange juice to make mixture moist. Scrape mixture into a 2- to 3-quart soufflé dish. Arrange pecans over the top. Sprinkle remaining 1/2 cup brown sugar over the top. Drizzle with remaining butter. Bake for 25 to 30 minutes, or until bubbly all over.

I don't usually use a soufflé dish, but rather I use a 9x13-inch stoneware dish, and it works well.

Senator Russell's Sweet Potatoes

Kathy Laczniak

3 c. mashed sweet potatoes
1/2 c. sugar
2 eggs, beaten
1 tsp. vanilla
1/3 c. milk
1/2 c. butter

Mix and pour into greased 9x13-inch pan.

TOPPING:
1/3 stick butter, melted
1 c. chopped pecans
1/2 c. flour
1 c. light brown sugar

Crumble on top of potatoes. Bake at 375° for 20 minutes, until firm.

Texas Artichoke and Spinach Casserole

Arlene Stacy

3 (10 oz.) boxes frozen spinach, thawed, drained & chopped
1 (8 oz.) can artichoke hearts, quartered
1 (8 oz.) pkg. cream cheese
2 tsp. mayonnaise
6 tsp. milk

Place artichoke hearts and spinach in a 1-quart casserole dish. Mix cream cheese, milk and mayonnaise, and pour over spinach and artichoke hearts. Cover with grated Parmesan or grated Romano cheese. Cook, uncovered, at 375° for 35 minutes.

Spinach Madeline

Eddie and Terri Boylston

3 pkg. frozen chopped spinach
4 T. butter
2 T. flour
2 T. chopped onion
1/2 c. evaporated milk
1/2 c. vegetable liquor
1/2 tsp. black pepper
3/4 tsp. celery salt
3/4 tsp. garlic salt
1/2 tsp. salt
6 oz. jalapeño cheese, cut in pieces
1 tsp. Worcestershire sauce
Cayenne pepper
Bread crumbs

Cook spinach according to package directions; drain and reserve liquor. Melt butter in saucepan. Add flour, stirring until blended and smooth, but not brown. Add onion and cook until soft. Add liquid slowly, stirring constantly to avoid lumps. Cook until smooth and thick, Add seasonings and cheese. Stir until melted. Combine with cooked spinach. Put in shallow 1-quart casserole dish and top with bread crumbs. Bake 30 minutes at 350°.

Spinach Mushroom Casserole

1 lb. fresh mushrooms
Lemon juice
2 pkg. frozen chopped spinach, thawed & drained
1 tsp. garlic salt
1/4 c. butter, melted
1/4 c. onion, chopped
1 c. Cheddar cheese, grated

Sauté mushrooms with lemon juice. Squeeze moisture out of spinach and mix with garlic salt, butter and onion. Line bottom and sides of 8-inch square pan with spinach (like a pie crust). Layer 1/2 cup cheese and mushrooms. Top with remaining cheese. Bake at 350° for 20 minutes.

Swiss Chard Tart

Ruth McCully

Prepare and refrigerate an unbaked pie crust in a cake pan or quiche dish. Cook 1 medium diced onion in 2 tablespoons olive oil in a large skillet over medium-low heat until onion is well softened, about 15 minutes. Add and cook until tender, about 8 to 10 minutes: 1 pound chopped Swiss chard leaves with the stems removed (spinach may be used).

When Swiss chard is tender, add the following:

2 T. chopped fresh basil
1/4 tsp. salt
1/8 tsp. black pepper

Position a rack in the lower third of the oven and preheat the oven to 375°.

In a bowl, combine and mix together:

3 lg. beaten eggs
1/3 c. heavy cream, or half & half, or whole milk (whichever you desire)
3/4 c. Parmesan cheese

Add the Swiss chard mixture to the ingredients in the bowl. Mix and scrape mixture into the prepared pie shell. Bake until the crust is golden and the filling is form, about 40 to 45 minutes. Let cool to room temperature before serving. Slice and serve.

Vegetable Casserole

Jennifer Dubendorf

1 bag mixed vegetables
1 can cream of mushroom soup
1 c. Swiss cheese (or mixture of several kinds)
1/3 c. sour cream
Pepper
1 can onion rings (put most in but save a few to top with)

Put in 1-quart casserole and bake for 30 minutes at 350°. Add a little cheese and rest of onions rings, and bake an additional 5 minutes.

Vegetable Casserole

Cindy Emery

1 can mushroom soup (don't dilute)
2 T. butter
2 or 3 T. Cheez Whiz
Sprinkle of garlic salt
1 pkg. frozen vegetables

Put in casserole. Bake at 350° for 20 to 30 minutes, until it is good and hot and cheese is melted.

Baked Root Vegetables

Ruth McCully

Use 3 to 4 cups of peeled root vegetables, cut into large bite-size pieces (I use salsify, potatoes, carrots and kohlrabi—which though not a root vegetable is like a turnip in taste and texture.) Any combination of root vegetables would be good, including parsnips, turnips, golden beets and onions. Personally I wouldn't like the color of red beets added.

Place the cut-up vegetables in an aluminum foil-lined 9x9-inch Pyrex dish. Drizzle with 1/4 cup olive oil. Sprinkle with 1/2 teaspoon salt and a liberal amount of freshly-ground black pepper. Toss the vegetables to mix everything thoroughly. Cover the dish loosely with aluminum foil and bake in a 350° oven for 50 minutes, or until fork tender.

Mix 3 teaspoons honey and 2 tablespoons bourbon in a measuring cup and drizzle this mixture over the warm vegetables. Cover again and set aside for an hour or so, or put it in the refrigerator if you are not going to serve it soon after cooking. Re-warm the vegetables in the same pan before serving. Yield: about 4 servings.

Stir-Fried Zucchini

Jan Berg

2 lb. zucchini, sliced
2 garlic cloves, minced
1/4 c. olive or vegetable oil
1 tsp. salt
1/2 tsp. Italian seasoning
1/4 tsp. pepper

In a large skillet, sauté the zucchini and garlic in oil until zucchini is crisp-tender, about 5 minutes. Sprinkle with seasonings. Serve immediately. Yield: 8 servings.

Zucchini Casserole

Jeanene Conzemius

2 T. butter
1/4 c. onion
1 clove garlic
2 lb. zucchini, chunked 1/2"
1/2 tsp. salt
16 cherry tomatoes
4 oz. Cheddar cheese, shredded
2 T. butter, melted
1/2 tsp. dill weed
1/2 c. bread crumbs

Melt butter in fry pan. Sauté onions and garlic until tender. Add zucchini. Add pepper and dill. Cook 5 minutes while stirring. Layer in casserole dish: zucchini mixture, tomatoes, cheese (2 layers). Mix bread crumbs and melted butter. Sprinkle on top. Bake at 350° for 25 minutes.

Zucchini Side Dish Pie

Janell (Whitefield) Trachta,
Past Parishioner

1 (8 oz.) tube refrigerated crescent rolls
3 med. zucchini, thinly sliced
1 garlic clove, minced
2 T. butter or margarine
2 tsp. minced fresh parsley
1 tsp. snipped fresh dill
1/4 tsp. salt
1/4 tsp. pepper
1 c. shredded Monterey Jack cheese, divided
2 eggs, lightly beaten

Separate crescent dough into 8 triangles; place in a greased 9-inch pie plate with points toward center. Press onto the bottom and up the sides of plate to form a crust; seal perforations.

In a skillet, sauté zucchini and garlic in butter. Add the parsley, dill, salt, pepper and 1/2 cup cheese. Spoon into the crust. Pour eggs over top; sprinkle with remaining cheese. Cover edges loosely with foil. Bake at 375° for 25 to 30 minutes, or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting. Yield: 6 servings.

Easy Rice Casserole

This simple side dish is a delicious accompaniment to beef. If you double the recipe, plan on a longer baking time—up to 1 hour and 25 minutes.

1 1/2 c. converted rice, uncooked
1 (14 oz.) can beef consommé
1 (10 1/2 oz.) can condensed French onion soup
8 oz. sliced fresh mushrooms, or 8 oz. canned with liquid
1/2 c. (1 stick) unsalted butter
1/3 c. freshly-grated Parmesan cheese

Preheat oven to 350°. In a 2 1/2-quart baking dish, combine rice, consommé, onion soup, mushrooms, butter and cheese. Bake, stirring occasionally (especially after butter melts), until rice is tender and most of the liquid is absorbed, about 1 hour. Yield: 8 servings.

Rice Casserole

Bea Gibbons

1 (10 oz.) pkg. chopped broccoli
1 sm. jar Cheez Whiz
1 c. instant rice, uncooked
1 stick margarine
1 can cream of mushroom soup

Combine all ingredients and pour into a greased casserole dish. Bake at 350° for 30 minutes.

Green Chili Rice Casserole

Janell (Whitefield) Trachta,
Past Parishioner

4 c. cooked rice
2 (4 oz.) cans chopped green chilies
1/2 tsp. salt
3/4 lb. Monterey Jack cheese, cut into 1/2" cubes
2 c. (16 oz.) sour cream

In a bowl, combine all ingredients. Transfer to a greased 2-quart baking dish. Cover and bake at 350° for 30 minutes, or until heated through. Yield: 8 servings.

Spanish Rice

Patty Streit

1/4 c. butter
1 1/2 c. Minute Rice
1/2 c. thinly-sliced onion
1/3 c. diced green onion
1 1/2 c. water
1 (8 oz.) can tomato sauce
1 tsp. salt
1/2 tsp. mustard

Melt butter in a large skillet. Add rice, onion and green pepper. Cook until mixture is lightly browned. Add remaining ingredients. Quickly bring to a boil. Reduce heat and simmer 5 minutes.

This is a yummy and quick side dish to serve with tacos, burritos or fajitas.

Wild Rice Casserole

Barbara Gillette

1/2 lb. mushrooms, sliced
1 clove garlic, minced
2 T. chopped green onion or chives
1/2 c. slivered almonds
1 c. wild rice
1/4 c. butter
3 c. chicken broth

Melt butter. Cook all ingredients, except broth, stirring constantly, for 5 minutes. Add chicken broth, salt and pepper. Bake in buttered casserole, tightly covered, for 1 hour at 325°.

Archie's Wild Rice Dressing

Fr. Terry Rasmussen

1 lb. Jimmy Dean turkey sausage
2 c. diced celery
1 diced onion
1 (4 oz.) can sliced mushrooms
1 can cream of mushroom soup
1 can cream of chicken soup
3 c. cooked wild rice

Sauté the celery, onion and sausage. Add soups and wild rice. Season with garlic salt and pepper. Bake for 45 minutes at 350°.

I sometimes add a small can of sliced water chestnuts.

Wild Rice Casserole

Regina Rasmussen

1 c. wild rice, washed & soaked overnight in water

The next day, simmer 2 cups of water with rice for 20 minutes. Add:

1 c. canned tomatoes
1 c. grated cheese (save a little for top)
1 c. fresh mushrooms, sliced
1/2 c. salad oil
1 tsp. salt

You can prepare this and refrigerate until time to bake. Add 1 cup hot water, cover and bake at 350° for about 1 hour. Uncover and sprinkle with cheese; return to oven to melt.

Angel Hair Alfredo

8 to 12 oz. angel hair pasta
2 garlic cloves, minced
2 T. olive or vegetable oil
2 T. all-purpose flour
1 T. cornstarch
1/4 tsp. garlic salt
1/4 tsp. pepper
1/4 tsp. dried basil
1 1/2 c. milk
4 oz. cream cheese, cubed
1/4 c. grated Parmesan cheese
1/3 to 1/2 c. diced fully-cooked ham (opt.)

Cook pasta according to package directions. Meanwhile, in a large skillet, sauté garlic in oil until lightly browned. Stir in the flour, cornstarch, garlic salt, pepper and basil until blended. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes, or until thickened. Reduce heat; whisk in cream cheese and Parmesan cheese until smooth. Add ham if desired; heat through. Drain pasta; add to sauce and toss to coat. Yield: 4 to 6 servings.

Noodles Alfredo

Rosie Biondi

1 lb. fettuccine noodles or spinach noodles
1 c. butter
1 1/2 c. grated Parmesan cheese
1 T. dry parsley
1 c. heavy cream
1 (8 oz.) can sliced mushrooms, drained

Cook noodles in boiling salt water until tender, but still firm. Drain. In saucepan, melt butter; stir in cream, cheese and mushrooms. Add to noodles and add parsley. Toss until well coated. Yield: 6 servings.

Fettuccine Alfredo

1 T. margarine
2 sm. cloves garlic, minced
1 T. all-purpose flour
1 1/3 c. skim milk
2 T. light cream cheese
1 1/4 c. freshly-grated Parmesan cheese
4 c. hot, cooked fettuccine (without salt or added fat)
2 tsp. fresh parsley, chopped (opt.)
Freshly-ground pepper

Melt margarine in a saucepan over medium heat. Add minced garlic and sauté 1 minute; stir in flour. Gradually add skim milk, stirring with a wire whisk until mixture is blended. Cook (stirring constantly) for 8 minutes, or until mixture is thick and bubbly.

Stir in cream cheese; cook 2 minutes. Add 1 cup Parmesan cheese, while stirring, until cheese is melted. Pour sauce over hot, cooked fettuccine; toss well to coat. Top fettuccine with remaining 1/4 cup Parmesan cheese, chopped parsley and pepper. Yield: 6 (1-cup) servings.

Kitchen Tips: No-stick pasta: Don't rinse it after cooking; just drain and drizzle with olive oil to keep it from sticking. Time Saver: No box of fettuccine in your pantry? Substitute your favorite shaped pasta (any shape will work) and save yourself a trip to the store.

Nutritional Information Per Serving: 427 calories; 15 g fat (8 9 sat fat); 57 mg cholesterol; 2 g fiber; 17 g protein; 57 g carbohydrates,

Parmesan Noodles

Tina Hansen

6 oz. cream cheese, softened
1/2 c. butter, divided
2 T. minced, fresh parsley
1 tsp. dried basil
1/2 tsp. lemon pepper
2/3 c. boiling water
1 garlic clove, minced
6 c. cooked noodles
2/3 c. fresh Parmesan cheese, divided

In a small bowl, combine cream cheese, 2 tablespoons butter, parsley, basil and lemon pepper. Stir in water; blend all until smooth. Keep warm. In a saucepan, sauté garlic in remaining butter, until lightly browned. Place noodles in serving bowl; top with garlic mixture. Sprinkle with half of the Parmesan cheese; lightly toss. Spoon cream cheese mixture over noodles and sprinkle with remaining Parmesan.

This makes a delicious main dish during Lent if served with a side salad and Italian bread.

Grandma Glendola's Crock-Pot Dressing

Christine Baker

1 c. butter or margarine, melted
2 c. chopped onion
2 c. chopped celery
2 (8 oz.) cans mushrooms, drained (opt.)
12 c. dry bread crumbs
1 tsp. salt
1 1/2 tsp. sage
1 tsp. thyme
1/2 tsp. marjoram
3 1/2 to 4 1/2 c. chicken or turkey broth
2 well-beaten eggs

In butter, sauté the onion, celery and mushrooms, if desired. Toss with bread crumbs, salt, sage, thyme and marjoram. Pour enough broth to moisten. Add eggs. Pour in crock-pot and set to high for 45 minutes. Reduce to low and cook 4 to 8 hours.

Mom's Cornbread Stuffing

Cheryl Carlile

Cornbread (see below)
1 1/4 c. chicken or turkey broth
1 tsp. poultry seasoning or sage
Salt, to taste
1/2 tsp. pepper
1/2 c. chopped onions
1/2 c. diced celery
Eggs (2 or 3 beaten)
1/3 c. butter
2 or 3 slices of day-old bread

Sauté the onions and celery in the butter until transparent (can also be done in the microwave). Let cool. Add them to the beaten eggs, pepper, sage, and crumbled cornbread in a 9x13-inch pan. Bake at 350° for 30 minutes.

CORNBREAD: (from back of Shawnee Best Yellow Corn Meal Mix):

1 c. mix
3/4 c. milk
1 egg, unbeaten
1 T. melted shortening

Mix and pour into a well-greased 6-inch square pan. Bake at 400° for 35 minutes.

Crock-Pot Stuffing

Jean Meek

2 (16 oz.) pkg. herb stuffing mix
1 c. butter
2 c. chopped celery
2 c. chopped onion
2 (4 oz.) cans mushrooms, drained
1 tsp. parsley
2 beaten eggs
4 c. chicken broth

Sauté butter, celery, onions and parsley. Combine with remaining ingredients. Cook on high for 1 hour, then on low for 4 hours in crock-pot.

Crock-Pot Dressing

2 pkg. Pepperidge Farm seasoned cubed croutons
3 boneless skinless chicken breasts, boiled & chopped
3 eggs
1 med. yellow onion, chopped
2 cans cream of mushroom soup
3 chicken bouillon cubes (dissolved in chicken juice)
1 stick margarine (used to sauté the onion)
1/2 tsp. sage
Salt & pepper, to taste (can use Lawry's salt)

Cook chicken in saucepan (boil in water) on stove, saving the water/juice when it's done. Place croutons in crock-pot. After chicken cools, cut it into pieces and add to the croutons. Use about 4 cups of the juice from the chicken to dissolve the 3 chicken bouillon cubes. Sauté the onion in the butter then when somewhat cool, add the 3 eggs and the 2 cans of soup. Add to the crouton mixture. Add about 3 cans (use the soup cans) of the juice (with bouillon) to the crouton mixture. Add 1/2 teaspoon sage and salt and pepper to taste. Make sure that it is soupy (like pudding). Leave overnight in the refrigerator. In the morning, stir (can add more chicken broth or milk if needed). Cook for about 4 hours.

My entire family raved about my dressing for the first time. It's especially easy since you can make it the night before and just plug in the crock-pot in the morning. Makes a large crock-pot full. Enjoy!

Kids' Favorites

"Madonna of the Schools," designed and executed by Christian Petersen, was installed in 1946. It portrays the Blessed Virgin Mary and the Christ Child looking with approval upon a group of school children who have paused to pray.

Originally, the figures were installed at the Lincoln Way site, but later were moved to the Hoover site and installed near the existing school.

Promise Prayer

I'm promising, dear Jesus,
to follow you today,
and to obey your every rule
in all I do or say;
to always be a loving child,
helpful, kind and sweet;
to give the love you give to me
to everyone I meet.
But if this promise I should break
or if I bring you sorrow,
then help me to begin again
and keep my promise tomorrow.

St. Cecilia 2004-2005 2nd grade class prayer

Kids' Favorites

Kid-Friendly Appetizers

Patty Streit

(Fast, Colorful & Healthy)

Vanilla wafer cookies
Softened cream cheese, strawberry
Kiwi fruit, peeled & sliced

On a fun platter, arrange vanilla wafers, flat-side up. Spread generous amount of flavored cream cheese and top with kiwi.

Tastes great!

Dish of Dirt

14 Oreo cookies, finely crushed
1 pt. chocolate ice cream
1/4 c. chocolate-flavored syrup
Gummy worms, for garnish
Prepared whipped topping

In each of 4 bowls, place 2 tablespoons of cookie crumbs. Top each with 1/2 cup ice cream. Sprinkle each with 2 tablespoons cookie crumbs. Add 1 tablespoon of syrup over the top. Garnish with gummy worms and whipped topping. Yield: 4 servings.

It's fun to serve these in clear, disposable cups, so you can see the "dirt" and worms.

Cherry Cola Jello Drink

Nora Benson

(Have your drink and eat it too!)

1 (3 oz.) pkg. cherry Jello
1 c. boiling water
1 c. Coke or Pepsi
4 bright red cherries with long stems
4 straws
4 soda glasses (sm. clear glasses)

Dissolve Jello in boiling water. Add cola and stir. Pour into 4 small soda glasses. Chill until set and jiggly. Garnish (decorate) with the cherries and straws.

Hot Caramel Apple Cider

1 gal. apple cider
4 cinnamon sticks
8 oz. (1 c.) caramel syrup
Whipped topping
Caramel sauce in squeeze bottle

Heat cider and cinnamon sticks together. Add caramel syrup and stir to combine. Top each portion with whipped topping and drizzle of caramel sauce.

This is a great Halloween party beverage.

Orange Julius

Nora Benson

1 (6 oz.) can frozen concentrated orange juice
1 c. milk, low-fat is ok
1 c. water
1/4 c. sugar
1 tsp. vanilla
8 ice cubes

Pour all ingredients, except the ice, into the blender. Blend and add the ice cubes, 1 at a time, until smooth.

Purple Cow

Nora Benson

1/2 c. ginger ale
1/2 c. grape juice
2 scoops vanilla ice cream

Put in a tall glass and top off with more ginger ale if there is room. Use a long spoon and a straw to get all the goodies.

Nora's Raspberry Smoothie

Nora Benson

2 very ripe bananas
2 sm. ctn. raspberry yogurt
6 ice cubes
2 T. powdered milk (opt., but adds nutrition)
Milk, enough to make it blend easily in the blender
1 T. honey (opt.)

Blend bananas, yogurt, ice cubes and powdered milk, milk and honey. Pour into tall glasses. Put in straw and drink it up.

You can use all different kinds of yogurt. Add an extra banana if you like it thick. If you like it thinner, add more milk.

Goldfish Jello

Nora Benson

1 sm. goldfish bowl
2 (6 oz.) pkg. berry blue Jello
1 (11 oz.) can fruit cocktail
2 gummy fish or clean plastic fish
1 clean plastic aquarium plant (opt.)

Make Jello according to directions on the box and pour into the goldfish bowl. Drain the fruit cocktail and slowly pour it into the goldfish bowl. It will sink to the bottom to act as the "gravel". Place Jello gelatin the refrigerator to thicken, for about an hour. Don't let it set completely. Remove from the refrigerator and place the gummy or plastic fish in the Jello using a chopstick, knife or back of spoon to push the fish toward the bottom of the goldfish bowl. Return the Jello to the refrigerator to finish setting. When Jello has set and is ready to serve, use a spoon to scoop it and the fish out. Place don't eat the plastic fish!

Ice Cream in a Baggie

Tina Hansen

1/2 c. milk
1 T. sugar
1/2 tsp. vanilla

Seal in a baggie.

Fill a gallon Ziploc baggie with ice and 6 tablespoons salt. Put the smaller baggie inside. Shake 5 minutes.

This is a great activity for a rainy day or a child's birthday party. Yield: 1 serving.

Floating Frog

Colby Hansen

Lime sherbet
Sprite
Raisins
Lg. marshmallows

Place 1 scoop of lime sherbet into a clear dessert dish. Put 1 marshmallow on top of the sherbet. Put 2 raisins on the marshmallow for the eyes. Cover the sherbet and marshmallow completely with Sprite. Wait and watch the frog float.

Easy Mint Chip Ice Cream

1 (14 oz.) can sweetened condensed milk
2 T. water
1/4 to 1/2 tsp. peppermint extract
3 to 4 drops green food coloring
2 c. whipping cream, whipped
1 c. (6 oz.) mini semi-sweet chocolate chips

In large bowl, combine milk, water, extract and food coloring. Fold in whipped cream and chocolate chips. Pour into a foil-lined 5x9x3-inch loaf pan. Cover and freeze for 6 hours, or until firm. Lift out of the pan and remove foil, slice. Yield: 8 servings.

Banana Pops

Ripe bananas
Semi-sweet chocolate chips
Canola oil
Shredded coconut
Chopped nuts
Sprinkles
Toffee chips
Crushed pretzels
Cinnamon-sugar

To make a bunch of these tempting treats, cut 4 firm, ripe bananas in half and insert a popsicle stick halfway into each one. Set the pops on waxed paper-lined baking sheet and place them in the freezer for 1 hour.

In small saucepan over very low heat, stir together 1 1/2 cups semi-sweet chocolate chips and 2 tablespoons of canola oil until melted.

Place toppings, such as shredded coconut, chopped nuts and sprinkles in individual bowls.

One at a time, remove pops from the freezer and holding them over the saucepan, spoon the chocolate over them. Roll each chocolate-covered banana in a topping. Return it to the freezer to harden for 1 to 2 hours before serving. Yield: 8 servings.

Jesus in the Tomb

St. Cecila's Kindergarten Room

1 can refrigerated biscuits
Melted butter
Lg. marshmallow
Cinnamon & sugar mixture

Lay out the biscuits on your cookie sheet. Roll a marshmallow in the melted butter. Roll it in the cinnamon and sugar mixture. Place the marshmallow on the biscuit and fold it over to seal the marshmallow inside. Pinch the sides closed to seal it. Roll the biscuits in more cinnamon and sugar. Bake the biscuits according to the package directions.

When the biscuits come out, the marshmallow has melted into the biscuits and there is a hole inside to represent the empty tomb. The marshmallow represents Jesus, who was missing on Easter morning.

Enjoy.

We often make these for our Easter party treats. A great snack to symbolize the Easter story.

Stained Glass Cookies

Get some Jolly Rancher candies and put them in a cookie cutter that is wrapped with tin foil. Place the cookie cutters in the oven on a baking sheet and bake for 10 minutes at 350°. Take them out of the oven and let them cool. Then eat.

Note: You don't have to use the same Jolly Ranchers.

Ooey Gooeys

Gabrielle Hansen

2 pkg. lg. marshmallows
32 Kraft caramels
1 can sweetened condensed milk
1/2 c. margarine
Rice Krispies cereal

Line cookie sheets with buttered waxed paper. Place the marshmallows on cookie sheets. Insert a toothpick into each. Melt caramels, milk and margarine in a microwave. Blend well. Dip each marshmallow in the caramel mixture, then into the Rice Krispies. Caramel mixture may need to be reheated if it gets too cool.

If the mixture gets to the point where there isn't enough to dip any more marshmallows, reheat the mixture and add remaining marshmallows. Stir until mixture is smooth. Pour over Rice Krispies to make bars.

For an extra sweet treat, drizzle with a chocolate glaze.

Buckeyes

Gabrielle Hansen

5 1/2 c. confectioners' sugar
1 2/3 c. peanut butter
1 c. butter or margarine, melted
4 c. (24 oz.) semi-sweet chocolate chips
1 tsp. shortening

In a bowl, combine the sugar, peanut butter and butter. Mix well. Shape into 1-inch balls. Set aside. In a heavy saucepan or microwave, melt chocolate chips and shortening. Stir until smooth. Dip balls in chocolate. Place on wire rack over waxed paper. Refrigerate for 15 minutes, or until firm. Cover and store in the refrigerator. Yield: about 5 1/2 dozen.

Peanut Butter Fudge

2 c. sugar
1/2 c. milk
1 1/3 c. peanut butter (creamy or chunky works)
1 (7 oz.) jar marshmallow crème

In a saucepan, bring sugar and milk to a boil. Boil for 3 minutes. Add peanut butter and marshmallow crème. Mix well. Quickly pour into buttered 8-inch square pan. Chill until set. Cut into squares. Yield: 3 to 4 dozen.

Marshmallow Popcorn Balls

Bea Gibbons

2/3 c. or 12 T. margarine or butter
1 (10 oz.) pkg. mini marshmallows
1 (6 oz.) pkg. Jello (sugar-free)
6 to 7 qt. unsalted popped corn (white)

In medium saucepan, melt margarine over medium-low heat. Add marshmallows. Stir until melted. Blend in dry gelatin and stir well. Pour over popped corn. Mix well. With butter hands, form into balls. Yield: 12 medium or 18 small balls.

Put into individual baggies or wrap in Saran wrap.

Fun to make with children because it's not hot. Try different flavor Jello.

Popcorn Cake

Bea Gibbons

1 lb. marshmallows
1/2 c. butter
1/2 c. brown sugar
1/2 c. oil

Melt and boil to soft ball stage.

1 sm. pkg. M&M's
1 pkg. Old Dutch white popcorn, or 1 c. popcorn, popped

Pour into greased angel food pan. Turn onto a plate to serve.

Pretzel Treats

Colby Hansen

Waffle-shaped pretzels
Hershey's Kisses or Hugs
M&M candies

Preheat oven to 170°. Set a number of bite-size, waffle-shaped pretzels in a single layer on a cookie sheet lined with parchment paper. Top each pretzel with an unwrapped Hershey's Kiss or Hug. Bake for 4 to 6 minutes (the white chocolate will melt more quickly), until the chocolates feel soft when touched with a wooden spoon. Remove the cookie sheet from the oven and quickly press an M&M candy into center of each Kiss or Hug. Allow the treats to cool for a few minutes. Place them in the refrigerator to set, about 10 minutes. Place handfuls of the candies in clear plastic bags and tie on colorful ribbons.

Spaghetti with Eyeballs

Nora Benson

1 lb. ground beef
1/2 c. bread crumbs
1 egg, lightly beaten
1 clove garlic, minced
Salt & pepper, to taste
1 (6 oz.) jar pimento-stuffed olives
1 lb. spaghetti noodles
1 (26 oz.) jar spaghetti sauce, or your own homemade sauce

Preheat oven to 400°. Coat baking sheet with oil. With your hands, mix beef, bread crumbs, egg, garlic, salt and pepper in large bowl until well blended. Shape into 1 1/2-inch balls. Insert 1 olive (pimento side "looking" out) into each ball. Place on baking sheet 3 inches apart and bake about 15 to 20 minutes. Bring a large pot of salted water to boil. Add noodles to the water and cook 8 minutes. Drain.

Meanwhile, heat the spaghetti sauce in pot over medium heat. Stir in meat balls and let simmer for a few minutes. Serve sauce over spaghetti noodles and place 2 meat balls, eyes up, on each plate. Sprinkle with Parmesan cheese.

Serve the eyeballs in pairs to your guests.

Kids Personal Pizza's

Jack and Joe Gibbons

1 (8 to 10-count) can Pillsbury biscuits
1 squeeze btl. pizza sauce
Mozzarella cheese
Favorite pizza toppings (ham, pepperoni, etc.)

Divide biscuits into individual biscuits. Roll or press with fingers to flatten on cookie sheet. Squeeze pizza sauce to 1/4-inch from edge. Add cheese and any of your favorite toppings. Bake at 400° for 10 to 12 minutes, or until golden brown.

A smile is a light in the window of your face to show your heart is at work.

Sunrise Mini Pizzas

8 to 10 eggs
3 T. milk
Salt & pepper, to taste
1 T. butter or margarine
10 frozen white dinner rolls, thawed
10 bacon strips, cooked & crumbled
2 c. (8 oz.) shredded Cheddar cheese

In a bowl, beat eggs. Add milk, salt and pepper. Melt butter in skillet. Add egg mixture. Cook and stir over medium heat until eggs are set. Remove from heat and set aside. Roll each dinner roll into a 5-inch circle. Place on greased baking sheets. Spoon egg mixture evenly over crusts. Sprinkle with bacon and cheese. Bake at 350° for 15 minutes, or until cheese is melted. Yield: 10 pizzas.

Toad in the Hole

Colby Hansen

4 slices bread
2 T. unsalted butter
4 lg. eggs
Salt & pepper

Toast bread. With a biscuit cutter or wine glass, cut a hole approximately 2 inches in diameter in center of each slice. Save cut out pieces.

Melt 1 tablespoon butter in a large nonstick skillet over medium-low heat. Add 2 slices of bread. Crack an egg into each hole. Cook saved cut-outs on skillet as well. Sprinkle with salt and pepper to taste, and cover skillet. For sunny side-up eggs with soft yolks, cook about 5 minutes, or until white is opaque and cooked through. For over easy, carefully turn bread with a spatula after 5 minutes. Cook about 30 seconds more. Repeat steps with remaining ingredients. Place on warm plates with cut-outs arranged over yolks. Yield: 4 servings.

Egg in a Nest

Taylor Gibbons

1 slice bread
1 egg
Salt & pepper, to taste
Butter or margarine

Butter both sides of bread. Remove a half dollar-size piece of bread from center, making a hole in center of bread. Place fry pan on medium heat. Place bread in frying pan. Break egg into the hole, salt and pepper. Turn over when egg has cooked enough to turn and bread is toasted. Flip over and cook until second side is toasted.

Snow-Capped Nuts

2 c. sugar
2 tsp. cinnamon
tsp. salt
1 egg white
1 tsp. water
5 c. unsalted nuts (cashews, almonds, 2 peanuts)

Stir together sugar, cinnamon and salt in bowl and set aside. Beat egg white and water in a separate bowl until frothy but not stiff. Add nuts to egg mixture and toss until coated. Spread the sugar mixture onto a piece of waxed paper. The kids roll the nuts in the sugar mixture with their hands until each one is coated. Place the nuts on greased cookie sheet, spreading them out evenly. Bake for 20 minutes at 325°, turning them with a spatula after 10 minutes. Cool on waxed paper.

Kids and adults will love these cinnamon-sugar snacks that are simple for junior chefs to make.

Best Homemade Play Dough

St. Cecilia's Kindergarten Room

2 1/2 c. flour
1/2 c. salt
2 pkg. Kool-Aid
3 T. oil
2 c. boiling water

Mix together and knead when cool. Store in Ziploc bag.

Play Dough

Jennifer Dubendorf

2 1/2 c. flour
1/2 c. salt
3 T. salad oil
1 T. alum
1 1/2 c. boiling water

Stir well and add food coloring.

Play Dough

Natalie Short

4 to 5 c. flour
1 c. salt
2 T. alum

Add above ingredients to 4 cups boiling water. Mix with spatula. As soon as cool enough to handle, knead in 5 to 6 tablespoons vegetable or canola oil and your desired food coloring.

Store in a Ziploc bag or airtight container when not using.

Play Dough

Patty Willadsen

2 1/2 to 3 c. flour
1/2 c. salt
1 T. alum or cream of tartar
2 c. boiling water
3 T. salad oil
Food coloring

Mix. Knead until it's like dough. If it's too sticky, add more flour or expose to air for several hours.

This play dough lasts much longer than the kind you buy.

Cinnamon Ornament Dough

1 c. ground cinnamon
3/4 c. applesauce
Ribbon
Royal icing

Mix well. Work mixture with hands 2 or 3 minutes, until dough is smooth and it is thoroughly mixed. Roll each portion to quarter-inch thickness. Use floured cookie cutters to make shapes.

Using disposable drinking straw, make a small hole in the top of ornament. Place cut-outs on wire racks and allow to dry at room temperature for several days.

Thread ribbon through hole in ornament. Decorate with royal icing for an even neater effect. Yield: 16 (4-inch) ornaments. DO NOT EAT.

Cinnamon Dough

1 c. ground cinnamon
1 tsp. ground allspice
1 tsp. ground cloves
1 tsp. ground nutmeg
1 c. applesauce

Mix well. Work mixture with hands until dough is smooth and it is thoroughly mixed. Roll each portion to quarter-inch thickness. Use floured cookie cutters to cut shapes. Using disposable drinking straw or toothpick, make a hole in the top of each ornament. Place cut-outs on wire racks and allow to dry at room temperature for several days.

Sand Clay

1 c. cornstarch
2 c. sifted sand
1 1/2 c. water

Cook in an old pot over medium heat for 5 to 10 minutes, until mixture leaves the sides of the pot. Cool. Knead and store in an airtight container.

Sparkling Salt Clay

1 c. cornstarch
About 1 1/2 c. cold water
2 c. rock salt (reg. salt can be used)
1 c. water

Thin cornstarch with 1 1/2 cups cold water until it is as thick as gravy. Boil salt in 1 cup water. Add cornstarch mixture to the boiling salt water, stirring constantly to avoid lumping. Cook until mixture forms a large mass. Turn out onto waxed paper and cool. Store in an airtight container.

Finished project may be dried in 250° oven for 1 hour or allow to air-dry.

Sun Clay

2 c. salt
2/3 c. water
1 c. cornstarch
1/2 c. water

Place 2 cups salt in pot. Add 2/3 cup water. Stir and cook over medium heat 4 to 5 minutes, until salt is dissolved. Remove from heat. Gradually mix 1/2 cup water with 1 cup cornstarch in separate container. Stir until smooth and add to salt mixture. Return to low heat and cook, stir until smooth. If clay hardens in the sun, it doesn't crumble. Store in sealed plastic bag.

Gingerbread Dough

2 c. flour
1 c. salt
2 T. ground cinnamon
1 T. ground cloves
Water (about 1 c.)

Mix everything together. If making ornaments for Christmas time, have the children form the dough into desired shape, then lay them down to dry.

Peanut Butter Play Dough

In medium bowl, combine 2 cups peanut butter, 2 cups powdered milk and 3 tablespoons honey. If too sticky, add more milk, 1 tablespoon at a time. If desired, add chopped nuts or raisins.

Goop

Natalie Short

Mix about 3 cups cornstarch with 2 cups warm water until it is firm on the bottom of a tub, but will "drip" from your fingers when you lift it up.

Homemade Finger Paint

In large saucepan, combine 1 cup flour and 1 cup cold water. Stir until smooth. Add 3 cups cold water. Cook over medium heat until mixture thickens and bubbles. Reduce heat. Cook 1 minute longer. Remove from heat and pour into 3 heatproof bowls. Use food coloring to tint.

Cover with plastic wrap and let stand until room temperature.

Colored Pasta

Natalie Short

(To play with, not eat!)

Mix a small amount of dry pasta with food coloring and 2 tablespoons rubbing alcohol in a large jar. Shake until there is no liquid left. Lay the pasta in a single layer on newspaper to dry. Scoop, dump and mix to your hearts content.

Will work on any pasta shape.

Paper Mâché

2 c. cold water
1 1/2 to 2 c. flour
Newspaper, cut into approx. 1"x15" strips

Mix water and flour in large bowl with wire whisk until smooth (mixture should have the thickness of heavy cream). Coat a mold, such as an inflated balloon, with 1 layer of newspaper strips that have been dipped in water. Dip additional strips into flour mixture and place on top of first layer. Continue placing flour mixture-dipped strips until mold is well coated. Let stand until strips on mold are dry and hard. Paint over the strips, if you like.

Silly Putty

Natalie Short

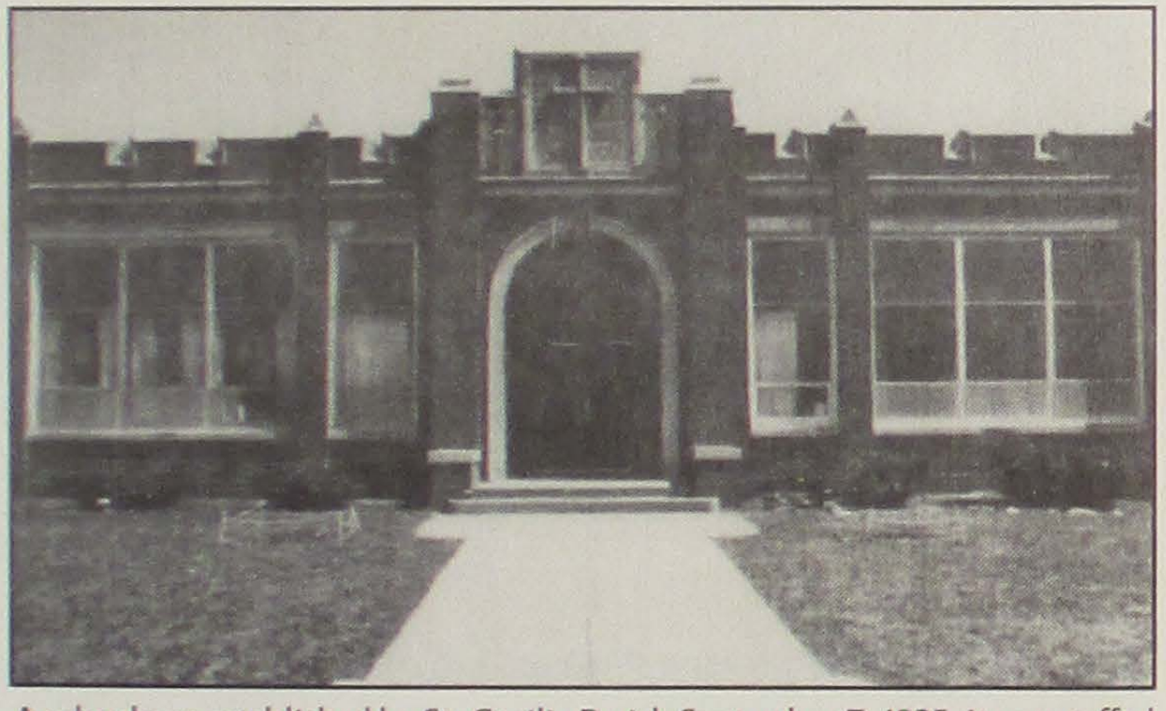
Mix white glue and liquid starch in large Ziploc bag adding either ingredient until it is the consistency of silly putty. Add food color.

Children Learn What They Live

Bea Gibbons

If a child lives with criticism, he learns to condemn.
If a child lives with hostility, he learns to fight.
If a child lives with ridicule, he learns to be shy.
If a child lives with shame, he learns to feel guilty.
If a child lives with tolerance, he learns to be patient.
If a child lives with encouragement, he learns confidence.
If a child lives with praise, he learns to appreciate.
If a child lives with fairness, he learns justice.
If a child lives with security, he learns to have faith.
If a child lives with approval, he learns to like himself.
If a child lives with acceptance and friendship, he learns to find love in the world.

This & That



A school was established by St. Cecilia Parish September 7, 1925. It was staffed by Sisters of Mercy. Mother Superior Mary Leonard Burke was the first principal.

The cement plaque above the main entrance with inscription and crucifix is now at the current education center.

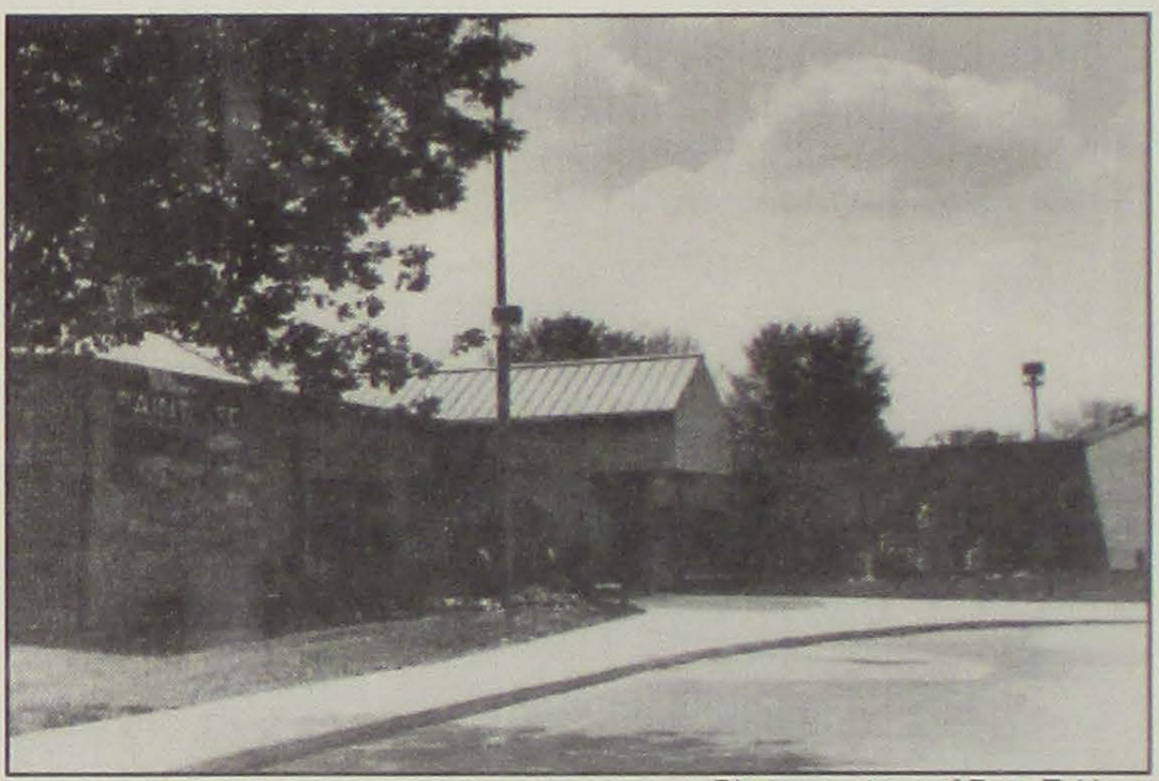


Photo courtesy of Pete Tekippe

The completion of the new school in 1995 at 30th Street and Hoover marked the end of 23 years of divided parish facilities.

This & That

Rhubarb Jam

Chris Halbur

4 c. chopped rhubarb
3 3/4 c. sugar

Cook the above for 15 minutes on medium heat. Stir occasionally. Add 1 box of frozen strawberries (10 ounce). Boil 5 minutes more. Add 1 package (3 ounce) strawberry Jello. Stir and put in jars.

Rhubarb Blueberry Jam

Mary Lynch

7 c. rhubarb
4 c. sugar
1 can blueberry pie filling
6 oz. raspberry Jello

Put rhubarb, sugar and blueberries in large pot. Bring to boil. Boil and stir for 10 minutes. Add raspberry Jello. Pour into jars and seal.

Olived Bing Cherries

Rosalie Petersen

3/4 c. vinegar
1/4 c. water
1 T. salt (leveled)
2 T. sugar (leveled)
Bing cherries, cleaned, with stems on

Heat and let cool. Pour over bing cherries that have been washed and packed solid with stems on in jar. Very good!

Pickled Peaches

Rosalie Petersen

Fresh peaches, cleaned & peeled
1 c. mild vinegar
1/8 tsp. cloves
1 stick cinnamon
2 c. sugar

Combine sugar, vinegar and spices. Cook 8 minutes. Add fruit and cook until tender. Pack in jars and seal.

Excellent! Scrumdillyisious!!! Out of this world!

Cucumber and Onions

Bea Gibbons

4 med. cucumbers, sliced
1 lg. onion, sliced thin
1 1/2 c. mayonnaise
1/2 c. sugar
3 T. cider vinegar

Place sliced cucumbers and onions in a bowl. Sprinkle with salt. Refrigerate overnight. Drain off liquid. Mix mayonnaise, sugar and vinegar in with the cucumbers Let stand overnight in airtight container. Do not open, that's what makes these cucumbers so great!

Egg Sausage Casserole

(Used for RCIA Breakfasts)

Lynn Franco,
RCIA Team Member

4 lb. white bread, cubed
10 lb. sausage or ham, cubed
6 lb. shredded Cheddar cheese
2 1/2 oz. dry mustard
1/4 oz. salt
25 lb. eggs, frozen whole, (or 17 doz. fresh eggs)
3 gal. skim milk

Put the following in each pan that has been sprayed heavily with cooking oil spray:

1/2 lb. loaf of bread (that has been cubed)
4 c. cooked, crumbled sausage (or ham diced)
2 c. shredded cheese

Mix the following and pour over the bread, meat and cheese:

2 tsp. dry mustard
1 tsp. salt
2 doz. eggs
5 1/3 c. skim milk

Cover with plastic wrap and place in refrigerator overnight. They balance well if you put a lid between the pans. Just remember to remove the lids and plastic wrap before baking!

(We have always needed to borrow pans from school. Someone needs to be around to unlock the school kitchen. I usually call the school secretary the week before to make arrangements to use the pans. Make sure to keep track of the number of pans and lids you borrow so you can return them.)

Bake at 325° for 40 minutes. (This is in convection oven. Left hand side.) It takes longer for the regular oven to bake these casseroles, so plan accordingly. You do need to use both ovens or you won't have enough. Yield: the recipe makes 8 pans or enough for 192 servings.

We bake fewer pans for the 8 a.m. Mass than for the 9:30 Mass. I always guess and Pray that we have enough. I have purchased a few extra dozen eggs in case we run out. They scramble very quickly.

In December 1999, we made 12 pans which served 288. We serve a lot because of publicity, etc.

For the RCIA breakfast I buy oranges cut in sections to place on each plate. We also have homemade cinnamon rolls.

Since we usually make more than the 8 pans, I've figured out the following portion per pan in case you want to make more.

Continued on following page.

Continued from preceding page.

1/2 to 1 lb. loaf bread
4 c. cooked sausage or cubed ham
2 c. shredded Cheddar cheese
2 tsp. dry mustard
1 tsp. salt
2 doz. lg. eggs
5 1/3 c. skim milk

The precooked breakfast sausage can be ordered from Burke Marketing in Nevada. The cost is about $15.00 for the box. The product number is 15214. Phone number 382-3575.

In addition to the egg casseroles, we buy 2 large boxes of cereal for the kids (they go through the sweet ones quickly; Cheerios, Wheaties, etc, are leftover).

6 gal. orange juice
Sm. disposable cups for juice
3 gal. white milk
4 gal. chocolate milk

Check to see if there is coffee, sugar and creamer.

Coffecake

Jean Zmolek

2 T. vanilla
9 eggs, beaten
1/2 c. milk
2 c. applesauce
1 1/2 sticks oleo, softened
4 c. sugar
7 c. flour
2 tsp. nutmeg
2 T. baking powder
1 T. salt

Mix all ingredients together.

Spoon 2 (No. 2) cans pie filling (cherry) or fruit in globs on top of the batter. Could use 1 more can if you like lots of cherries. Bake in 18x26-inch pan (60 servings) at 350° for 35 minutes, or at 325° for 25 minutes in convection oven.

Or Cinnamon Struessel: Mix 1 stick of melted oleo and spread over coffeecake. Mix 2 1/3 cups brown sugar, 1/2 cup flour and 2 tablespoons cinnamon together until crumb like mixture is obtained and sprinkle over dough. Cut into dough.

May make batter day before. Cover and refrigerate. Bake the day of breakfast. Six pans will feed 275 people. No butter required. Cake is moist and very tender. Requires NO BUTTER.

May need 4 to 6 pans for breakfast.

Frozen Corn

Tina Hansen

25 c. corn
1 lb. butter
1 pt. half & half

Mix all ingredients together. Bake 1 hour at 325° in an uncovered dish. Cool. Put into plastic containers and freeze.

Mom's Dill Pickles

Judy Roberts

Boil:
13 c. water
4 c. vinegar
1 c. canning salt
1/2 c. sugar

Put large bunch of fresh dills in sanitized jars. Fill jars with fresh baby-size to medium-size pickles. Slice onion and put 1 large slice on top of pickles. Seal jars and finish in canner with hot water. Yield: 12 quarts.

Pickle Relish

Paul Lynch

20 lg. pickles
3 lg. onions
3 lg. green peppers (remove seeds)
5 stalks celery (or more)

Grind above ingredients and add 1/4 cup salt to 5 cups cold water. Let stand overnight. The next morning, let it drain for an hour or so.

Boil:
3 1/2 c. sugar
1 tsp. celery seed
2 1/2 c. vinegar
1 tsp. turmeric
2 T. mustard seed

Add to vegetables. Boil 10 minutes and put in hot jars and seal. Yield: 7 pints.

Refrigerator Pickles

Paul Lynch

Cucumbers
4 c. vinegar
4 c. sugar
1/2 c. salt (scant)
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
1 1/2 tsp. mustard seed

Slice cucumbers thin and put in large container. Stir remaining ingredients together and pour over cucumbers (liquid should cover cucumbers). Cover and refrigerate. May add onions or slice pickles lengthwise. Allow a couple weeks for the cucumbers to pickle before serving.

Marvelous Meal for Birds

Val Hinz

1 c. peanut butter
1 c. Crisco
4 c. cornmeal
1 c. white flour

Mix ingredients. Roll into 1 large or several small balls. Feed to the birds. Unused portions may be refrigerated for up to 2 weeks.

Variation: May substitute 1 cup of bird seed for 1 cup cornmeal.

Homemade Dog Bone Recipes

Val Hinz

RECIPE 1:
2 1/2 c. whole wheat flour
1/2 c. powdered milk
1/2 tsp. salt
1/4 tsp. garlic powder (opt.)
1 tsp. brown sugar
6 T. shortening or meat drippings
1 egg, beaten
1/2 c. cold water

Combine dry ingredients. Cut in shortening. Mix in egg. Add enough water to form a ball. (I use the full 1/2 cup.) Roll out dough to 1/2-inch thickness and cut into favorite shape. Bake at 350° for 25 to 30 minutes on greased cookie sheet.

RECIPE 2:
4 c. flour
3 c. oatmeal, uncooked
4 T. salad oil
1 egg
2 T. brown sugar
2 bouillon cubes
2 c. water

Dissolve bouillon cubes in the 2 cups of water (I put in microwave to heat.) Mix ingredients and add bouillon. Roll out and cut into shapes. Bake at 300° for 1 hour on greased cookie sheet. Turn oven off. Do not open oven door. Leave in oven overnight for added crunch.

Window Cleaning Solution

Sue Sprong

1 (32 oz.) btl. rubbing alcohol
2 qt. water
2 T. Prell shampoo

Mix and put in a spray bottles.

Recipe for Taking out Stains

Jennifer Dubendorf

1/2 c. dishwasher detergent
1/4 c. bleach
1 gal. hot water

Soak for 1/2 hour.

My Friends Recipe

E. Finn

I didn't have potatoes so I substituted rice. I didn't have paprika, I used another spice. I didn't have tomato sauce, so I used tomato paste. Not a half can, a whole one, I don't believe in waste.

A friend gave me the recipe. She said, you couldn't beat it!

There must be something wrong with her, I couldn't even eat it.

Recipe for Daily Living

Peg Stowell

1 lb. Love
2 lb. Faith
1 qt. Hope
1 pt. Charity
5 lb. Patience

Mix with 1 pound of Truth. Sprinkle with 1 cup Goodwill. Bake daily in the oven of Kindness. Slice with hands dedicated to Humanity. Serve daily with Prayer and Gratitude to God.

Heaven's Grocery Store

Bea Gibbons

I was walking down life's highway a long time ago.
One day I saw a sign that read "Heaven's Grocery Store".
As I got a little closer, the door came open wide.
And when I came to myself, I was standing there inside.

I saw a host of angels, they were standing everywhere.
One handed me a basket and said, "My child, shop with care."
Everything a Christian needed was in that grocery store.
And all you couldn't carry, you could come back for more.

First, I got some patience, love was in the same row.
Further down was understanding, you need that wherever you go.
I got a box or two of wisdom and a bag or two of faith,
I just couldn't miss the Holy Ghost, for it was all over the place.

I stopped to get some strength and courage, to help me run the race.
By then my basket was getting full, but I remembered I needed some grace.
I didn't forge salvation, for salvation, that was free.
So I tried to get enough of that to save both you and me.
Then I started up to the counter to pay my grocery bill.
For I thought I had everything to do my Master's will.

As I went up the aisle, I saw prayer and I just had to put that in,
For I knew when I stepped outside, I would run right into sin.
Peace and joy were all plentiful, they were on the last shelf.
Song and praises were hanging near, so I just helped myself.

Then I said to the angel, "Now how much do I owe?"
He just smiled and said, "Just take them everywhere you go."
Again, I smiled at him and said, "How much do I owe?"
He smiled again and said, "My child, Jesus paid your bill a long time ago."

Cheese Selection Guide

Cheese	Color, Flavor and Texture	Life Span	Used for
Blue (France)	White; spicy and piquant; semi-soft with blue-green veins	3-8 mo.	Appetizers, snacks, salads, dips, dessert
Brick (U.S.)	Yellow to orange; mild, less sharp than cheddar; semi-soft, smooth	4 wks.	Snacks, salads, sandwiches; melts well
Brie (France)	White edible crust, soft yellow body; mild but definite and distinctive flavor; soft-ripened white mold cow-milk cheese	4 wks.	Dessert cheese with wine, fruit, French bread
Camembert (France)	White crust, yellow body; mild to pungent; creamy	4 wks.	Dessert cheese; excellent with tart apple slices
Cheddar (England-American)	White, yellow or orange; mild to sharp; smooth, firm texture	2-12 mo.	Snacks, cooking, dessert topping, grating (versatile)
Cottage Cheese (U.S.)	White; mild, slightly acid taste; soft, moist, large or small curd	2 wks.	As a spread, in salads, dips, cooked foods
Cream Cheese (U.S.)	White; mild, slightly acid taste; soft, smooth, buttery	2 wks.	As a spread, in sandwiches, on crackers, in salads
Edam (Holland)	Red wax rind, creamy yellow body; mild nutty flavor; semi-soft to firm	6 mo.	Table cheese, snacks, with fresh fruit, seafood sauces

Cheese Selection Guide (Cont.)

Gouda (Holland)	Red wax rind, creamy yellow body; mild nutty flavor (like Edam); semi-soft to firm, softer than Edam	6 mo.	Fresh fruits, with beer or wine, in salads, dessert cheese
Gruyere (Switzerland)	Light yellow body, tan crust; mild, sweetish nutlike flavor (similar to Swiss); firm to hard with tiny holes	2 yrs.	Fresh fruit, dessert, fine cooking cheese (melts well), fondue
Liederkranz (U.S.)	Light orange edible rind, deep yellow body; strong flavor and aroma; creamy, soft	4 wks.	Dessert with light wine, on dark bread with beer
Limburger (Belgium)	White crust and interior; very strong and aromatic; soft, smooth, creamy	4-6 mo.	Snack with crackers or dark bread with beer or hearty red wine
Mozzarella (Italy)	Pale ivory body; mild delicate flavor; semi-soft, mild, creamy	2 wks.	The "pizza" cheese - Italian foods, uncooked sandwiches, melts easily, good topping
Muenster (Germany)	Creamy white body; mild to mellow; semi-soft, smooth	5 wks.	Dessert, table cheese, snacks, sandwiches, breads
Parmesan (Italy)	Light yellow body; sharp, piquant flavor and aroma; hard, brittle body	3 yrs. or more	Grating cheese - for seasoning vegetables, meats, soups, salads, casseroles, etc.
Port du Salut (France)	Creamy yellow body; mellow to robust, depending on age; semi-soft, firm and buttery texture	7 wks.	Dessert and table cheese, snacks, cocktails, fresh fruit

Cheese Selection Guide (Cont.)

Provolone (Italy)	Yellow to dark crust, pale as yellow body; mild to sharp and often smoked; hard, often flaky texture	2-3 yrs.	Up to 9 months table or snack cheese; aged, use for grating on pizza, pasta, etc.
Ricotta (Italy)	White, rindless cheese like cream cheese; mild semi-sweet, nutty flavor; creamy, slightly bland	2 wks.	Important ingredient in many Italian dishes, used also as a filling for pastries
Roquefort (France)	White, marbled with blue-green mold; sharp, spicy, piquant, semi-soft, pasty, and sometimes crumbly	3 mo.	Salad dressing, dessert, dips, or with robust red wine, dark bread
Swiss or Emmentaler (Switzerland)	Pale yellow body; mild, sweetish, nutlike flavor; large holes, hard, smooth texture	Over 2 yrs.	Snacks, salads, sandwiches, fondues, dessert, toppings, cooking, or with wine, beer, fruit

Good Cheese Advice

1. As a rule, don't freeze cheese. Freezing will affect the body and texture of most cheeses. They may be suitable for cooking, but will appear crumbly or mealy.
2. To keep in optimum condition for longer life spans, cheeses should be kept in a cool, dry place and wrapped in airtight bags. Blue cheeses are an exception; leave a bit of air space in the wrapping.
3. Cheeses should be turned every few days to keep natural oils distributed.
4. Don't be afraid of mold on cheese. Many cheeses are mold. Just scrape the mold off and serve as usual.

Herbs and Spices

ALLSPICE ... A favorite in cooking pot roasts. Good in puddings, sauces, preserving and pickling. Add a dash of ground allspice to tomato sauce, cocktail meat balls, and oyster stew.

ANISE ... The seeds are used in cookies, breads, cheese. The leaves are used in salads.

BASIL ... It adds distinction to soups, ragouts, salads, cottage cheese, meats, sauces, and fruit drinks. Very good in stews.

BAY LEAVES ... It is used for meats, soups, poultry, stuffing and relishes.

CARAWAY ... The seeds are used in cookies, breads, sauerkraut, cream cheese, and roast pork.

CELERY SEED, FLAKES, SALT ... Celery flakes are delicious in soups, stuffings, on meats, etc. Try celery seed in meat loaf, coleslaw and potato salad.

CHIVES ... It is used for potatoes, potato salad, omelets, sauces and cheeses.

CHILI POWDER ... It is fine in sauces, on seafoods, eggs and in ground meats. Try a dash in gravies, soups and stews. It adds both color and flavor.

CINNAMON ... The stick is used in pickling, preserving and for flavoring beverages such as cider, tea, and hot chocolate. The ground is used in pastry, as a topping for pudding, and in cooked fruits. Try a dash in chocolate sauce for ice cream, pork chops, fish, chocolate pudding, and stewed fruit salads.

CLOVES ... Used whole on pork and ham roasts as well as in fruit pickling. Ground cloves are used in mincemeat spice, baked goods, and for other cookery. Something new on pears and candied yams.

CREAM OF TARTAR ... It is used in baking to convert sugar crystals to a sticky syrup for baking, as in candy and cakes, especially angel food. Also it may be used as a dry powder on a damp cloth for cleaning aluminum and iron (not tin) pots and pans.

CURRY ... A ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. Used for all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL SEED ... It is used generally in pickling; it also has an important place in flavoring strong vegetables, as well as in salads, soups, sauces and gravies.

GINGER ... It is used in small pieces in chutneys, pickling and stewed in dried fruits. Mild ginger "tea" sometimes eases an ailing stomach. Rub roasting chicken inside and out with a mixture of butter and powdered ginger.

MACE ... It has a nutmeg flavor. It is lighter in color so it is largely used in dishes where "specks" would be undesirable if nutmeg were used. Liked in fish, meats and gravy.

MARJORAM ... There are two kinds: sweet and wild marjoram, often called by its Spanish name, oregano. Used in all Spanish, Mexican and Italian dishes.

MSG (MONOSODIUM GLUTAMATE) ... Is a vegetable protein derivative for raising the effectiveness of natural food flavors. Used in small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

MUSTARD ... Used whole for pickles; as a garnish on salads. Powdered form used on meats, in sauces and gravies. As "prepared mustard" it is blended with vinegar and other spices. Excellent on meats, ham and hot dogs.

NUTMEG ... The ground spice is used on baking goods, on puddings, sauces, custards, whipping cream and ice cream. Try nutmeg on other dishes.

OREGANO ... Very much like marjoram. A regular ingredient of chili. Has a definite place in meat stews, gravies and sauces. Also used in pizza.

PAPRIKA ... Used chiefly as a garnish on salads, fish and deviled eggs. Delicious on meats, canapes, and cream cheese.

PARSLEY ... It is used as a tasty, nutritious addition to sauces, soups, stews and meats.

POPPY ... The seed of a flower grown in Holland. Has a rich fragrance and crunchy, nutlike flavor. Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

SAGE ... Add sparingly to beans, cottage cheese, salted fish, stews, duck or geese. Traditionally used in stuffing.

SESAME SEED ... Tasty topping on rolls, bread and biscuits. It is used in Oriental candy, and its use in our candies is increasing steadily because of a crisp, crunchy flavor.

TARRAGON ... The crumbled leaves are used sparingly in salads, soups, fish sauces, dressings, meats, stews and sprinkled over fish.

THYME ... Glorifies soups, sauces, stuffings, cheese, meats, hare, fish and salad dressings. Particularly delicious with tomatoes in salads and cooked dishes.

TURMERIC ... It is used much in combination with ginger, in pickling, on meats and in salads. Try a little turmeric in creamed eggs, and on fish or other seafood.

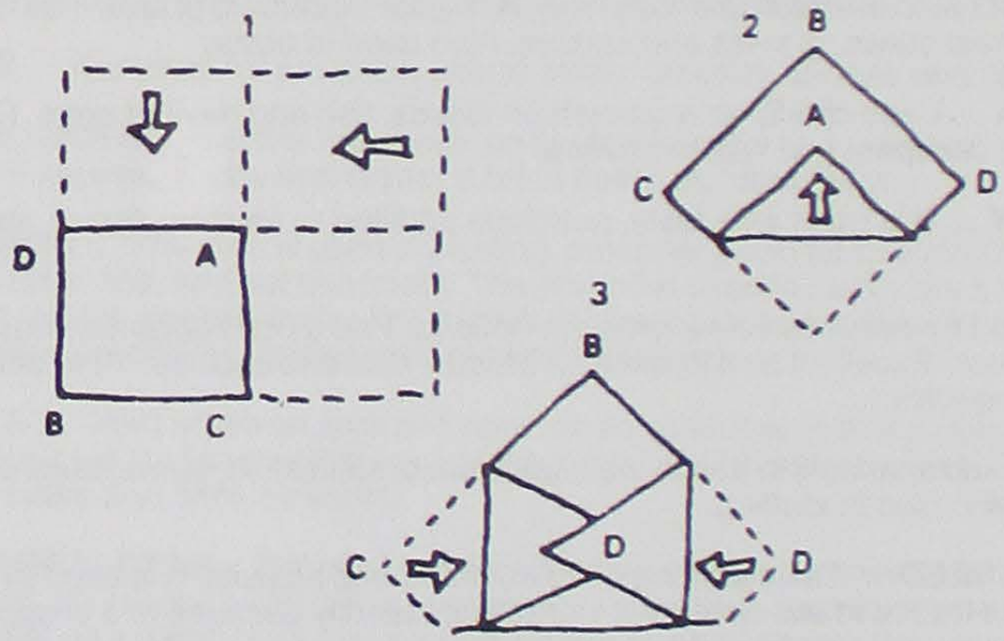
A Guide to Napkin Folding

The ancient art of napkin folding provides the modern hostess with a gracious, festive way to make her dinner parties and family celebrations uniquely her own. Simple designs are easy to create and are available in folds that coordinate with the most formal as well as the most casual table setting.

Square, fabric napkins are best suited for folding, but take care that they are well pressed and lightly starched if too soft for folding. Colorful print napkins are charming when folded; however, a formal, elegant look can be achieved with lace-trimmed, embroidered, or very tailored linen napkins.

Basic Fold
(extremely easy)

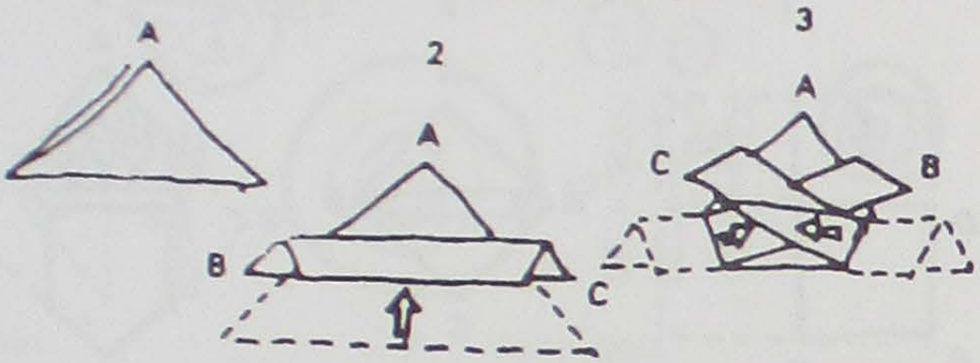
Perfect fold for napkins with an embroidered corner



1. Fold napkin in half and then into quarter size (ACBD).
2. Turn up folded corner (A) three quarters of the way to point (B).
3. Fold points (C) and (D) toward center and overlap.
4. Turn napkin over. Make sure sides are even and point (B) is in the center.
5. Use as is or turn down corners at point (B) to reveal lace or embroidered corner

Crosstie
(very simple)

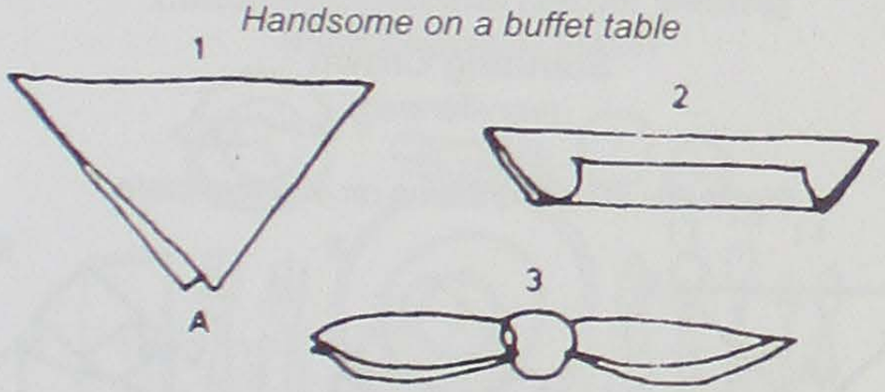
Print napkins are especially effective



1. Fold napkin into a large triangle with center point (A) at top.
2. Turn fold at base of triangle up 1/4 from bottom. Fold up an additional 1/4.
3. Cross point (B) and point (C). Pretty placed in the center of a dinner plate.

Buffet Knot

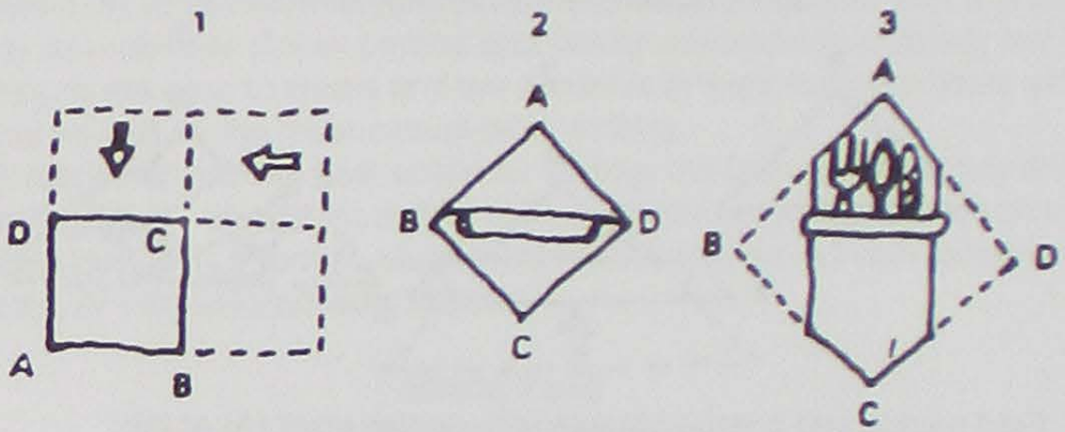
Handsome on a buffet table



1. Fold napkin into a triangle with center point (A) at bottom.
2. Roll napkin up, beginning at point (A).
3. Tie a knot at the center of rolled napkin.

Buffet Silver Server

Ideal for holding silver when serving a crowd

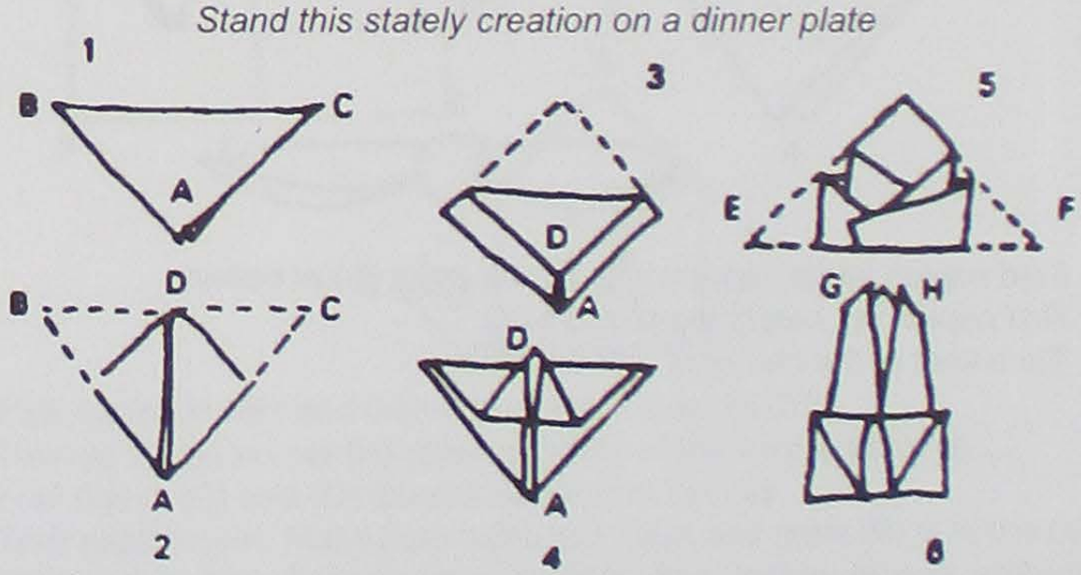


1. Fold napkin in half and then into quarter size (ABCD).
2. Roll two of the four top flaps (A) halfway down the napkin.
3. Fold point (B) and point (D) under. Make sure points (A) and (C) are in the center of the folded napkin. Silver may be placed in the pocket.

Standing Crown

(very formal)

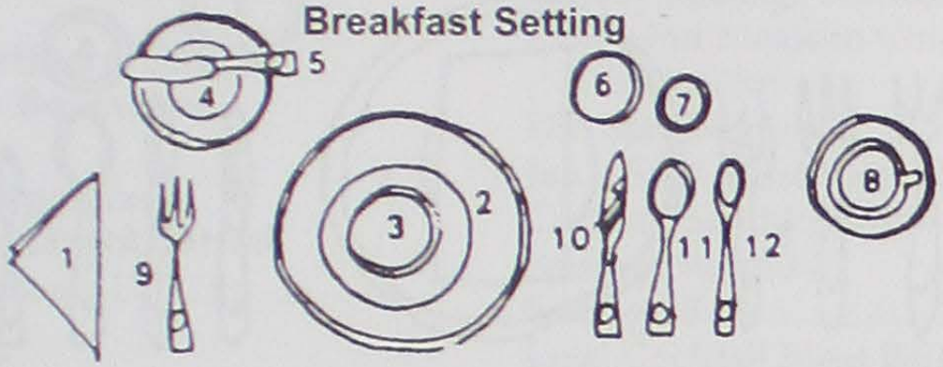
Stand this stately creation on a dinner plate



1. Fold napkin into a triangle with the center point (A) at bottom.
2. Fold point (B) and point (C) to meet center point (A).
3. Fold top corner (D) down to within one inch of center point (A).
4. Turn the folded point (D) back to upper edge.
5. Turn napkin over. Fold and overlap left corner (E) and right corner (F). Place one corner inside the other one.
6. Stand up as is or create a flower effect by folding down upper corners (G) and (H).

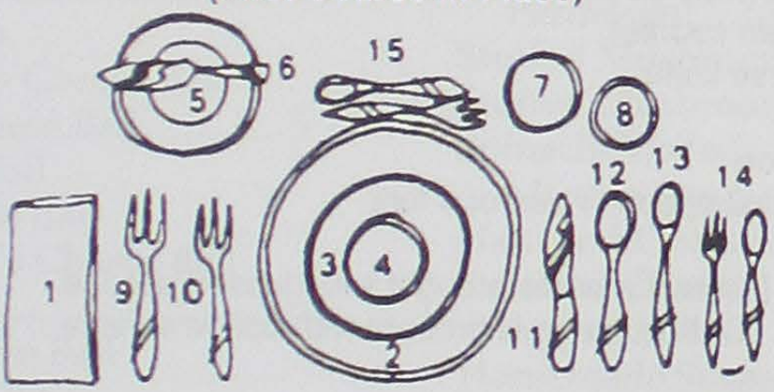
A Guide to Table Setting

Breakfast Setting



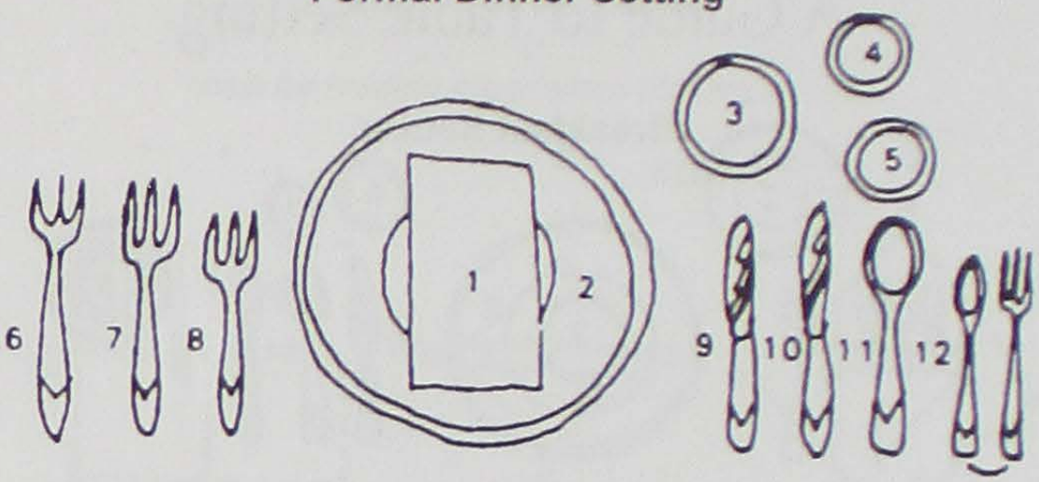
1. Napkin
2. Plate
3. Cereal dish
4. Bread-and-butter plate
5. Butter knife
6. Water glass
7. Juice glass
8. Cup and saucer
9. Fork
10. Knife
11. Cereal spoon (cream-soup spoon)
12. Coffee or tea spoon

Luncheon/Informal Dinner Setting
(First Course in Place)



1. Napkin (should be placed across dinner plate if first course is omitted)
2. Plate
3. Liner plate for first course
4. Soup or seafood or fruit service
5. Bread-and-butter plate
6. Butter knife
7. Water glass or goblet
8. Wine goblet
9. Fork
10. Salad fork (may be placed to left of main course fork if salad is served before the main course)
11. Knife
12. Soup spoon (used if soup is served)
13. Coffee or tea spoon (may be brought in with coffee service)
14. Seafood fork or fruit cocktail spoon (used when a first course of seafood or fruit replaces soup)
15. Dessert silver (may be brought in with dessert service)

Formal Dinner Setting



1. Napkin (should always be placed across plate)
2. Plate
3. Water goblet
4. White-wine goblet
5. Red-wine goblet
6. Fish fork
7. Main-course fork
8. Salad fork (may be placed to left of main course fork if salad is served before main course)
9. Main-course knife
10. Fish knife
11. Soup spoon
12. Fruit cocktail spoon or seafood fork

NOTE: Dessert silver is brought with dessert service
Coffee spoon is brought with coffee service

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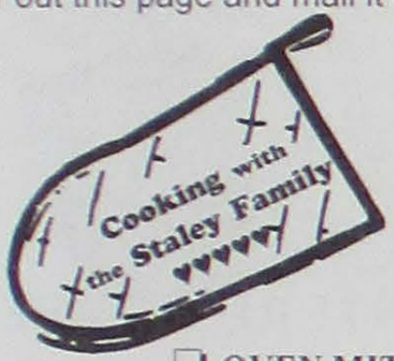

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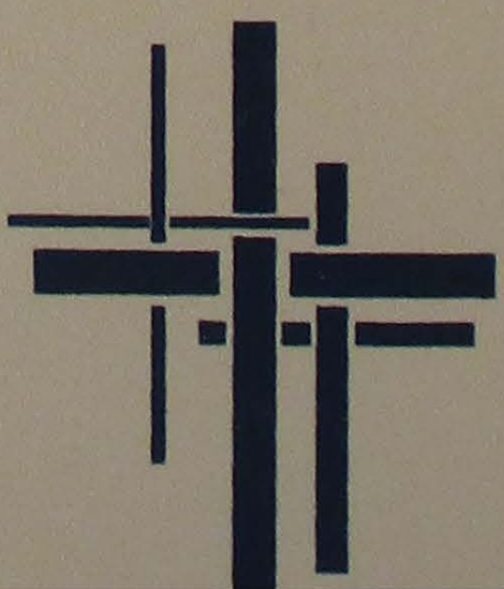
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